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Word Wednesday! The Science of Cooking This week's word is **Cooking!** DK's **Science of Cooking**. A deliciously geeky novel that adds some **science** to the art of **cooking**.

9 Scientific Cooking Techniques All cooking is science: we use chemistry and physics to steam, fry, bake, or microwave almost all of our meals. However, there ...

4 Levels of Fried Rice: Amateur to Food Scientist | Epicurious We challenged chefs of three different skill levels - amateur Emily, home cook Lorenzo, and professional chef King from the ...

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Every Way to Cook an Egg (59 Methods) | Bon Appétit Join Basically editor Amiel Stanek as he attempts to cook an egg in almost **every** way possible. Which method is the best?

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The Science of Good Cooking

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The physics of baking Professor Michael Brenner introduces some of the physics of baking, and Chef Joanne Chang demonstrates how physics plays a ...

Joanne Chang: The Science of Sugar Enroll in **Science & Cooking**: From Haute Cuisine to Soft Matter **Science** from HarvardX at ...

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Harold McGee (Food science writer): On Food and Cooking: The Science and Lore of the Kitchen <https://www.ibiology.org/career-exploration/science-of-cooking/> McGee recounts how he moved from studying astronomy, ...

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Keys to Good Cooking, Harold McGee - 9781594202681 (Heat: The truth about heat, meat and juiciness) Heat: The truth about heat, meat and juiciness -- The answers to many **kitchen** conundrums in one easy-to-use volume, from the ...

The Best Way to Cook Rice is All About the Right Ratio | Rice | What's Eating Dan?

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