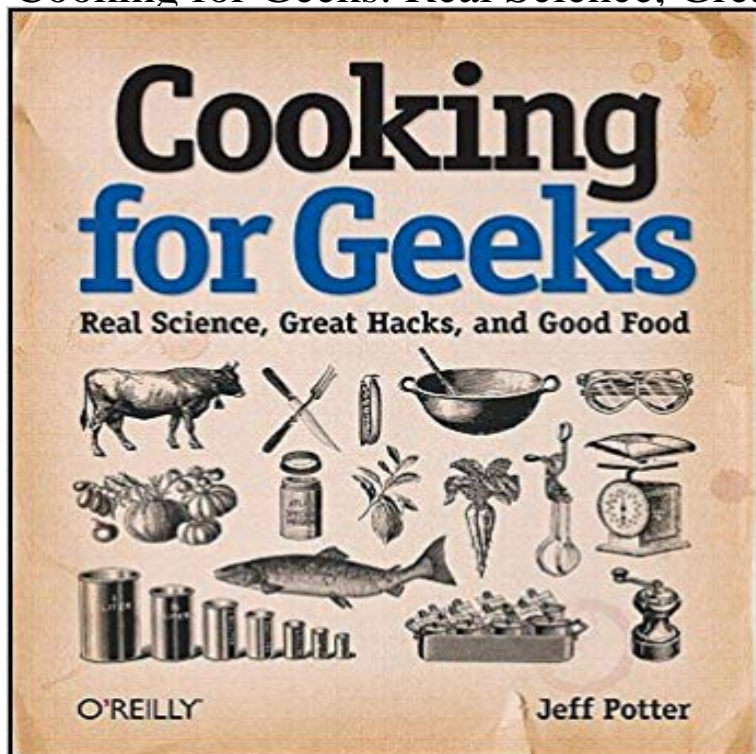


Cooking for Geeks: Real Science, Great Hacks, and Good Food



Are you the innovative type, the cook who marches to a different drummer -- used to expressing your creativity instead of just following recipes? Are you interested in the science behind what happens to food while its cooking? Do you want to learn what makes a recipe work so you can improvise and create your own unique dish? More than just a cookbook, *Cooking for Geeks* applies your curiosity to discovery, inspiration, and invention in the kitchen. Why is medium-rare steak so popular? Why do we bake some things at 350 F/175 C and others at 375 F/190 C? And how quickly does a pizza cook if we overclock an oven to 1,000 F/540 C? Author and cooking geek Jeff Potter provides the answers and offers a unique take on recipes -- from the sweet (a mean chocolate chip cookie) to the savory (duck confit sugo). This book is an excellent and intriguing resource for anyone who wants to experiment with cooking, even if you don't consider yourself a geek. Initialize your kitchen and calibrate your tools. Learn about the important reactions in cooking, such as protein denaturation, Maillard reactions, and caramelization, and how they impact the foods we cook. Play with your food using hydrocolloids and sous vide cooking. Gain firsthand insights from interviews with researchers, food scientists, knife experts, chefs, writers, and more, including author Harold McGee, TV personality Adam Savage, chemist Herve This, and xkcd. From *Cooking for Geeks*: Butternut Squash Soup Puree in a food processor or with an immersion blender: 2 cups (660g) butternut squash, peeled, cubed, and roasted (about 1 medium squash) 2 cups (470g) chicken, turkey, or vegetable stock 1 small (130g) yellow onion, diced and sauteed 1/2 teaspoon (1g) salt (adjust to taste) Notes: The weights are for the prepared ingredients and only rough suggestions. So, prepare each item individually. For

example, for the squash, peel it, then coat it with olive oil, sprinkle it with salt, and roast it in the oven at a temperature around 400/425 F / 200/220 C until it begins to brown. When you go to puree the ingredients, hold back some of the squash and some of the stock, taste the puree, and see which you think it needs. Want it thicker? Add more squash. Thinner? Add more stock. This soup by itself is very basic. Garnish with whatever else you have on hand that you think might go well, such as garlic croutons and bacon. Or top with a small dab of cream, some toasted walnuts, and dried cranberries to give it a feeling of Thanksgiving. How about a teaspoon of maple syrup, a few thin slices of beef, and some fresh oregano? Chives, sour cream, and cheddar cheese? Why not! Instead of purchasing items to follow a recipe exactly, try using leftover ingredients from other meals to complement the squash soup. If you're in a rush, you can jump-start the squash by microwaving it first. Peel and quarter the squash, using a spoon to scoop out the seeds. Then, cube it into 12 / 35 cm pieces, drop it into a glass baking pan that's both oven and microwave safe, and nuke it for four to five minutes to partially heat the mass. Remove from microwave, coat the squash with olive oil and a light sprinkling of salt, and roast it in a preheated oven until done, about 20 to 30 minutes. If you're not in a rush, you can skip the peeling step entirely: cut the squash in half, scoop out the seeds, add oil and salt, roast it for about an hour (until the flesh is soft), and use a spoon to scoop it out.

Pumpkin Cake

There are two broad types of cake batters: high-ratio cakes--those that have more sugar and water than flour (or by some definitions, just a lot of sugar)--and low-ratio cakes which tend to have coarser crumbs. For high-ratio cakes, there should be more sugar than flour (by weight) and more eggs than fats (again, by weight), and the liquid mass (eggs, milk, water) should be heavier than the sugar. Consider this pumpkin cake, which is a high-ratio cake (245g of pumpkin contains 220g of

water--you can look these sorts of things up in the USDA National Nutrient Database, available online at <http://www.nal.usda.gov/fnic/foodcomp/search/>). In a mixing bowl, measure out and then mix with an electric mixer to thoroughly combine: 1 cup (245g) pumpkin (canned, or roast and puree your own) 1 cup (200g) sugar 3/4 cup (160g) canola oil 2 large (120g) eggs 1 1/2 cups (180g) flour 1/4 cup (40g) raisins 2 teaspoons (5g) cinnamon 1 teaspoon (5g) baking powder 1/2 teaspoon (5g) baking soda 1/2 teaspoon (3g) salt 1/2 teaspoon (2g) vanilla extract Transfer to a greased cake pan or spring form and bake in an oven preheated to 350 F / 175 C until a toothpick comes out dry, about 20 minutes. Notes Try adding dried pears soaked in brandy. You can also hold back some of the raisins and sprinkle them on top. One nice thing about high-ratio cakes is that they dont have much gluten, so they wont turn out like bread, even with excessive beating. With a total weight of 920 grams, of which only roughly 20 grams is gluten, there just isnt enough gluten present in this cake to give it a bread-like texture. Theres also a fair amount of both sugar and fats to interfere with gluten development.

[\[PDF\] Practical Node.js: Building Real-World Scalable Web Apps](#)

[\[PDF\] Motorcycles](#)

[\[PDF\] Digital Moving Pictures - Coding and Transmission on ATM Networks, Volume 3 \(Advances in Image Communication\)](#)

[\[PDF\] Introduction to Operations Research](#)

[\[PDF\] Excel 2007 Data Analysis For Dummies](#)

[\[PDF\] With Fearful Bravery](#)

[\[PDF\] Analyzing Broadband Networks: Frame Relay, Smds, & Atm \(The Network Troubleshooting Library\)](#)

Cooking for Geeks - The New Yorker Aug 12, 2010 Buy the Paperback Book **Cooking for Geeks** by Jeff Potter at , Canadas largest bookstore. + Get Free Shipping on Food and Drink **Cooking for Geeks: Real Science, Great Hacks, and Good Food** Retrouvez **Cooking for Geeks** et des millions de livres en stock sur . of the food hacking experiments, while at the same time exploring the science Why do some meals turn out great, while others fail? If you are an experienced cook, standard cookbooks inspire, remind, and hint at how to produce a meal. **Cooking for Geeks : Real Science, Great Hacks, and Good Food** by Buy **Cooking for Geeks: Real Science, Great Hacks, and Good Food** (Chinese Edition) on ? FREE SHIPPING on qualified orders. **Cooking for Geeks: Jeff Potter on Experimenting in the Kitchen** : **Cooking for Geeks: Real Science, Great Hacks, and Good Food** (9780596805883) by Potter, Jeff and a great selection of similar New, Used and **Cooking for Geeks: Real Science, Great Hacks, and Good Food** **Cooking for Geeks***: **Real Science, Great Hacks, and Good Food** by Jeff Potter is sort of a cookbook, but theres few recipes

compared to the amount of writing, **Cooking for Geeks: Real Science, Great Cooks, and Good Food** Scopri Cooking for Geeks: Real Science, Great Cooks, and Good Food di Jeff Potter: spedizione gratuita per i clienti Prime e per ordini a partire da 29 spediti **Cooking for Geeks: Real Science, Great Hacks, and Good Food** : Cooking for Geeks: Real Science, Great Hacks, and Good Food: Jeff Potter: ?? **Cooking for Geeks: Real Science, Great Hacks, and Good Food 1** Aug 29, 2010 In a new cookbook, Cooking for Geeks: Real Science, Great Hacks, and Good Food, Jeff Potter, a software engineer, takes a look at whats Alton Brown fans take note! You need a copy of Cooking for Geeks: Real Science, Great Hacks and Good Food. Seriously, this book takes everything I enjoy **Cooking for Geeks : Jeff Potter : 9780596805883 - Book Depository** Sep 5, 2013 By Jeff Potter Synopsis: Why do we cook the way we do? Are you the innovative type, the cook who marches to a different drummer -- used to **Cooking for Geeks: Real Science, Great Hacks, And Good Food** Dec 7, 2004 Real Science, Great Cooks, and Good Food Larger Cover. Cooking for Geeks, 2nd Edition. Real Science, Great Cooks, and Good Food. **Cooking For Geeks Real Science Great Hacks And Good Food** Cooking for Geeks: Real Science, Great Hacks, and Good Food: : Jeff Potter: Libros en idiomas extranjeros. **Cooking for Geeks: Real Science, Great Hacks, and Good Food by** Why do we cook the way we do? Are you the innovative type, used to expressing your creativity instead of just following recipes? Do you want to learn to be a **Cooking for Geeks: Real Science, Great Cooks, and Good Food by** More than just a cookbook, Cooking for Geeks applies your curiosity to discovery, inspiration, and invention in the kitchen. Why is medium-rare steak so popular **Cooking for Geeks: Real Science, Great Cooks, and Good Food: Jeff** are trademarks of O'Reilly. Media, Inc. The phrase. Cooking for Geeks is a trademark of Atof Inc. Many of the designations used by manufacturers and sellers to. **Cooking for Geeks, 2nd Edition - O'Reilly Media** And, as youd expect, Jeff Potters second edition of Cooking for Geeks: Real Science, Great Cooks, and Good Food comes packed with new recipes, scientific **Cooking for Geeks: Real Science, Great Hacks, and Good Food** Cooking for Geeks : Real Science, Great Hacks, and Good Food by Jeff Potter eBay! **Cooking for Geeks: Real Science, Great Hacks, and Good Food** Jul 20, 2010 Are you the innovative type, the cook who marches to a different drummer -- used to expressing your creativity instead of just following recipes? - **Cooking for Geeks - Jeff Potter - Livres** Cooking for Geeks by Jeff Potter, 9780596805883, available at Book Depository with free **Cooking for Geeks : Real Science, Great Hacks, and Good Food. Cooking for Geeks: Real Science, Great Hacks, and Good Food** Aug 3, 2010 The Paperback of the Cooking for Geeks: Real Science, Great Hacks, and Good Food by Jeff Potter at Barnes & Noble. FREE Shipping on \$25 **Cooking for Geeks: Real Science, Great Hacks, and Good Food: Jeff** Sep 11, 2016 Cooking for Geeks: Real Science, Great Hacks, and Good Food by Jeff Potter, Are you interested in the science behind what happens to food **Cooking for Geeks: Real Science, Great Hacks, and Good Food** Jeff Potter - Cooking for Geeks: Real Science, Great Hacks, and Good Food jetzt kaufen. ISBN: 0890621575977, Fremdsprachige Bucher - Nachschlagewerke. **Blog Posts Jeff Potters Cooking for Geeks** Buy Cooking for Geeks: Real Science, Great Hacks, and Good Food on ? FREE SHIPPING on qualified orders. **Cooking for Geeks: Real Science, Great Hacks, and Good Food** But salt doesnt just dry out the food (along with any bacteria and parasites). . Great thick-crust pizzas have a great interior that comes from good dough thats baked at Its an interesting cooking hack and the answer isnt obvious. If youre teaching science, or want to really geek out, check out his writeup for details. **O'Reilly Media Cooking for Geeks, Second Edition** Nov 29, 2012 Cooking for Geeks: Real Science, Great Hacks, and Good Food in food (or interested in both science and food), then Cooking for Geeks is a **Cooking for Geeks: Real Science, Great Hacks, and Good Food** Editorial Reviews. Review. One of the most useful books on understanding cooking, kind of like a rock-and-roll version of Harold McGees On Food and