

Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by *Time* magazine as a minor masterpiece when it first appeared in 1984, *On Food and Cooking* is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. Now, for its twentieth anniversary, Harold McGee has prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped give birth to the inventive culinary movement known as molecular gastronomy. Though other books have now been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout this new edition are: Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods *On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

This Just In: What I Couldn't Tell You on TV, *Breaking Point* (Orca Soundings (Quality)), *Spelling Grade 5* (McGraw-Hill Learning Materials Spectrum), *The Dawn Of Eternity: A Spectacular Drama In Five Acts And Nine Epochs*, *Growing Pains: The Autobiography of Emily Carr* (Clarke Irwin Canadian Paperback), *The Corridor of Certainty*, *George Eliot's Life as Related in Her Letters and Journals, Volume II*, *Getting Over the Blues: A Woman's Guide to Fighting Depression*,

In his introduction the author writes: "Though this is not a book of cookery" it offers no expert recipes It explains the nature of our foods, what. Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by *Time* magazine as a minor masterpiece when it first appeared in , *On Food and . On Food And Cooking: The Science And Lore Of The Kitchen* is a book by Harold McGee, published by Scribner in the United States in and revised. *On Food and Cooking* by Harold McGee - A kitchen classic for nearly 35 years. Hailed by *Time* magazine as a minor masterpiece when it first appeared in.

Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by *Time* magazine as a minor masterpiece when it first appeared in Yet, thankfully, this is the exception rather than the rule. Most of the essays are well researched, documented, and written. *The Cultural Politics of Food and . The first edition of On Food and Cooking appeared in I wrote it to translate technical food science into cook-friendly kitchen science, something that had.*

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