

## MCGEE ON FOOD AND COOKING%0A

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[Harold McGee: On Food and Cooking : The Science ... - Amazon](#)

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. Frequently bought together + + Total price

[On Food and Cooking: On Food and Cooking - Indigo Chapters](#)

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.

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[On Food and Cooking - Wikipedia](#)

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 1984 and revised extensively for a 2004 second edition.

[Review: McGee on Food and Cooking by Harold McGee | Books ...](#)

McGee on Food and Cooking: An Encyclopedia of Kitchen Science, History and Culture by Harold McGee 896pp, Hodder, 30. The Californian Harold McGee's On Food and Cooking: The Science and Lore of McGee on Food and Cooking: An Encyclopedia of Kitchen ...

McGEE ON FOOD AND COOKING is a masterpiece of gastronomic writing; a rich, addictive blend of chemistry, history and anecdote that no self-respecting foodie or cook can afford to be without.

[On food and cooking: The science and lore of the kitchen ...](#)

[On food and cooking: The science and lore of the kitchen About Harold McGee - Curious Cook](#)

The result was the publication in 1984 of a 680-page compendium, On Food & Cooking: The Science & Lore of the Kitchen. My timing was lucky: America and Britain were awakening to the pleasures of good food and to the diversity of world cuisines, and On Food & Cooking helped satisfy the growing hunger for information about ingredients and techniques.

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### [On Food and Cooking by Harold McGee on Apple Books](#)

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

### [On Food and Cooking | Book by Harold McGee | Official ...](#)

Harold McGee's On Food and Cooking is the definitive treatise on this subject that both the professional and home cook will absolutely require to move their cooking forward." -Charlie Trotter, chef-owner of Charlie Trotter's [Amazon.ca:Customer reviews: On Food and Cooking](#) ON FOOD AND COOKING is a book that can be read straight through or as a reference, but will always increase your knowledge of how foods work. It is comprehensive, historical, and scientific, and McGee's aim is to inform the reader enough so that s/he can cook, and also so that s/he can make decisions about food that are intelligent.

### [On Food and Cooking: The Science and Lore of the Kitchen ...](#)

From our foremost expert on the science of cooking, Harold McGee, Keys to Good Cooking is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of ingredients, recipes, food safety, and appliances, and arrive at the promised land of a satisfying dish.

### [On Food and Cooking: Harold McGee ... - amazon.com](#)

These and other food mysteries are conclusively solved in Harold McGee's On Food and Cooking: The Science and Lore of the Kitchen. A unique mix of culinary lore, food history, and scientific investigation, McGee's compellingly readable book explores every aspect of the food we eat: where it comes from, what it's made of, and how and why it behaves as it does when we bake, broil, steam, or

### [On Food and Cooking : Harold McGee : 9780684800011](#)

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

### [Harold McGee's 'Keys To Good Cooking' For Chefs : NPR](#)

Harold McGee's best-seller *On Food and Cooking* has become a reference tool for many home chefs. The book details the science behind cooking techniques and explains the history behind some of our

[Amazon.ca: Harold McGee](#)

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[Harold McGee - Wikipedia](#)

Harold James McGee (born October 3, 1951) is an American author who writes about the chemistry and history of food science and cooking. He is best known for his seminal book *On Food and Cooking: The Science and Lore of the Kitchen* initially published in 1984 and revised in 2004.

#### **Curious Cook**

My primary source was *On Food and Cooking* by Harold McGee, but this was supplemented by Jamie Goode's *Wine Anorak* column, Ricki Carroll's *Home Cheesemaking* book, and frequent trips over to the Cornell Food Science seminar series (I remember a particularly good talk by Doug Goff from University of Guelph using microscopy to study ice cream structure). I also got very interested in