

The Food Lab Better Home Cooking Through Science

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~~[The Food Lab: Better Home Cooking Through Science](#)~~

ISBN: 978-0393081084. ~~[The Food Lab: Better Home Cooking Through Science](#)~~ is a 2015 cookbook written by American chef J. Kenji Lopez-Alt. The book contains close to 300 savoury American cuisine recipes. ~~[The Food Lab](#)~~ expands on Lopez-Alt's "The Food Lab" column on the Serious Eats blog.

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~~[The Food Lab Better Home Cooking Through Science Hardcover - Illustrated](#)~~. 21 September 2015. by J. Kenji López-Alt (Author) 4.8 out of 5 stars 3,868 ratings. #1 Best Seller in Burger & Sandwich Recipes. See all formats and editions. Hide other formats and editions. Amazon Price. New from. Used from.

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Five years in the making, [~~[The Food Lab](#)~~ is] a culmination of the wunderkind ' s unlikely ascent into a cultish figure—and the face of a new kind of home cooking. ~~[San Francisco Chronicle](#)~~. The ultimate book for science nerds who cook. ~~[Wired](#)~~ [~~[The Food Lab](#)~~] promises tried-and-tested accuracy, groundbreaking technique and inarguable results. All that, plus humor.

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J. Kenji López-Alt is a stay-at-home dad who moonlights as the Chief Culinary Consultant of Serious Eats and the Chef/Partner of Wursthall, a German-inspired California beer hall near his home in San Mateo. His first book, ~~[The Food Lab: Better Home Cooking Through Science](#)~~ (based on his Serious Eats column of the same name) is a New York Times ...

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