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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

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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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