

America's Test Kitchen Surpasses 2 Million YouTube Subscribers

BOSTON, MA - (August 3, 2023)- America's Test Kitchen, the leading multimedia cooking resource, announced that it has surpassed the significant milestone of 2 million subscribers on its <u>YouTube channel</u>.

The YouTube channel, launched in 2009, features a diverse range of content all devoted to furthering America's Test Kitchen's mission of empowering and inspiring confidence in the kitchen. Shows on the channel range from the equipment focused series *Gear Heads* featuring Lisa McManus and Hannah Crowley, *Hunger Pangs with* ATK's Digital Editor Kevin Pang and his father Jeffrey focusing on how to make great Chinese food at home, and *What's Eating Dan*?, an award-winning series featuring *Cook's Illustrated* Editor-in-Chief Dan Souza exploring the science behind our favorite foods.

Some of the most popular videos of all time on the America's Test Kitchen YouTube channel include instruction on <u>how to cook the most crispy, perfect</u> <u>bacon</u> (19 million views), <u>the best way to sear a steak</u> (6.6 million views) and the <u>science behind cooking frozen meat</u> (6.1 million views).

About America's Test Kitchen

The mission of America's Test Kitchen (ATK) is to empower and inspire confidence, community, and creativity in the kitchen. Founded in 1992, the company is the leading multimedia cooking resource serving millions of fans with TV shows (*America's Test Kitchen, Cook's Country*, and *America's Test Kitchen: The Next Generation*), magazines (*Cook's Illustrated* and *Cook's Country*), cookbooks, a podcast (*Proof*), FAST channels, short-form video series, and the ATK All-Access subscription for digital content. Based in a state-of-the-art 15,000-square-foot test kitchen in Boston's Seaport District, ATK has earned the trust of home cooks and culinary experts alike thanks to its one-of-a-kind processes and best-in-class techniques. Fifty full-time (admittedly very meticulous) test cooks, editors, and product testers spend their days tweaking every variable to find the very best recipes, equipment, ingredients, and techniques. Learn more at https://www.americastestkitchen.com/.