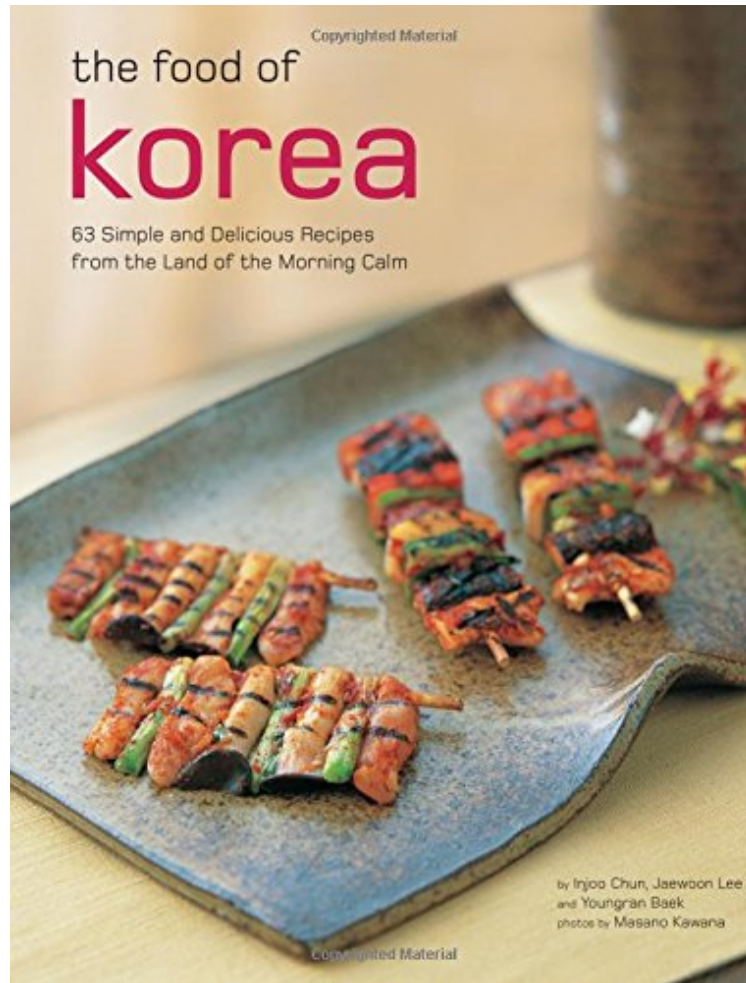


[Download] The Food of Korea: 63 Simple and Delicious Recipes from the land of the Morning Calm (Authentic Recipes Series)

The Food of Korea: 63 Simple and Delicious Recipes from the land of the Morning Calm (Authentic Recipes Series)

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great recipes so if you like food from around the world this book is great. I hope you like it as well as I do. 0 of 0 people found the following review helpful. Four Stars By Edward Horton Great book full of good info and recipes

Korean food is one of the most varied and unique cuisines in Asia. The modern Korean homemaker cooks with a repertoire of vegetables and spices, using age-old recipes handed down from the tables of Korean kings and Buddhist Monks. Flavorful and satisfying, Korean cuisine is a tantalizing balance of tastes and textures — fiery peppers are a counterpoint to mild rice, fragrant sesame oil adds a hint of sweetness to meat and vegetables, and pickled kimchi adds zest with its tanginess and crunch. And, best of all, Korean food emphasizes vegetables and grains, making it as healthy as it is delicious. This unique Korean cookbook of over 60 recipes, created by the celebrated chefs of the Sorabol Restaurant in the Shilla Hotel, Seoul, reveals the treasures of Korean cooking. Discover the all-time favorites — beef bulgogi, steamed chicken with ginseng, and stuffed cucumber kimchi — as well as other delicious and easy-to-prepare dishes such as Guljeolpan (nine-sectioned royal platter), Shinseolo (vegetables, fish, nuts, vegetables — boiled at the table), Bibimbap (steamed rice with vegetables and red chili bean paste), and Korean Festive Cakes. Stunning location photography, detailed information on ingredients, and insights into the culture of this fascinating country make this Korean cooking book the perfect companion for your adventure into Korean cuisine. Korean recipes include: Classic Chinese Cabbage Kimchi, Traditional Rice Flour Pancake Rolls, Mushroom Casserole, Stewed Beef Ribs, Grilled Red Snapper, Ginger Cookies Dipped in Honey

"The book did not disappoint. A slender volume packed with loads of information and color photographs, this cookbook is affordable and a great introduction to traditional Korean food, as opposed to (the equally exciting) cookbooks being produced by a lot of Korean American chefs right now. I have other recipes bookmarked, especially noodles and soups. And anything with beef — I adore the way Korean cuisine treats beef." — The Spiced Life blog
About the Author: Injoon Chun, Jaewoon Lee and Youngran Baek are Executive Chefs at the renowned Sorabol restaurant in the Shilla Hotel, Seoul. Masano Kawana has photographed a wide variety of subjects for books and lifestyle magazines. His book *Shunju: New Japanese Cuisine* won a James Beard Award for best cookbook photography.