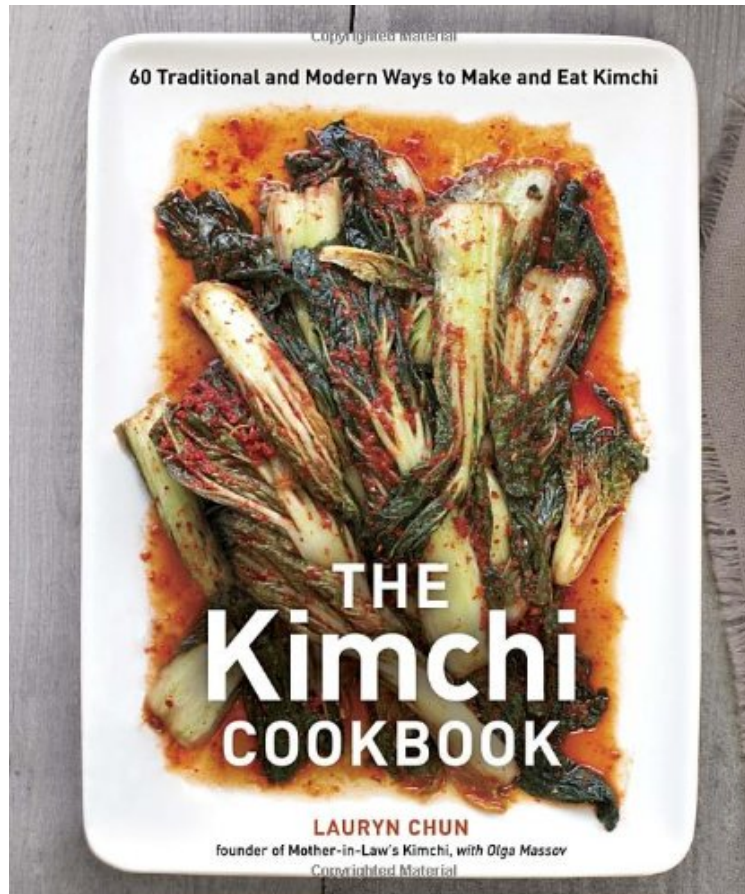


(Download pdf ebook) The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi

The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi

Lauryn Chun, Olga Massov

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Lauryn Chun, Olga Massov : The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi:

2 of 2 people found the following review helpful. Recipes taste like the real deal. By A. Park I've made a few of these recipes and they definitely taste authentic. I moved to a smallish town and could not buy Kim Chi at the local Korean market (mostly because there is no local Korean Market) and realized I had to learn to make it myself. I'm pleased with this cookbook....it has a couple stains on it where I have dripped something on a recipe which is always a good sign. The pictures are beautiful and the recipes are laid out simply and clearly. I recommend it and wish I had a copy of it sooner. 0 of 0 people found the following review helpful. This book is just awesome. Love the recipes provided. By KL Corne I am currently obsessed with Kimchi for the last six months or so. This book is just awesome. Love the recipes provided. They are not hard or anything like a crazy science experiment. Very easy to follow and many wonderful pictures are provided as well. Love it! 1 of 1 people found the following review helpful. More versatile than

sauerkraut. By Perplexed I pulled this book out of my collection recently and have it sitting on my dining room table. I just happened to notice that the title is "The Kimchi Cookbook." This struck me as odd since you do not "cook" kimchi. Other than this minor and largely irrelevant point, it is a beautiful book that is packed full of useful information about kimchi and highlights the versatility of kimchi.

Based on Korea's legendary condiment, Mother-in-Law's Kimchi is taking America by storm with its vibrant, versatile balance of flavor and just the right amount of spice. Making kimchi is the next frontier for anyone who enjoys DIY food projects, and homemade kimchi is a must-have for connoisseurs of the beloved Korean pickle. Following traditional kimchi-making seasons and focusing on produce at its peak, this bold, colorful cookbook walks you step by step through how to make both robust and lighter kimchi. Lauryn Chun explores a wide variety of flavors and techniques for creating this live-culture food, from long-fermented classic winter kimchi intended to spice up bleak months to easy-to-make summer kimchi that highlights the freshness of produce and is ready to eat in just minutes. Once you have made your own kimchi, using everything from tender and delicate young napa cabbage to stuffed eggplant, you can then use it as a star ingredient in Chun's inventive recipes for cooking with kimchi. From favorites such as Pan-Fried Kimchi Dumplings and Kimchi Fried Rice to modern dishes like Kimchi Risotto, Skirt Steak Ssam with Kimchi Puree Chimichurri, Kimchi Oven-Baked Baby Back Ribs, and even a Kimchi Grapefruit Margarita, Chun showcases the incredible range of flavor kimchi adds to any plate. With sixty recipes and beautiful photographs that will have you hooked on kimchi's unique crunch and heat, The Kimchi Cookbook takes the champagne of pickles to new heights.

.com Featured Recipe: Quick Cucumber and Chive Kimchi (Oyi Buchu Gutjori)