

(Download free ebook) The Korean cookbook

The Korean cookbook

Judy Hyun

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Judy Hyun : The Korean cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Korean cookbook:

0 of 0 people found the following review helpful. The Korean cookbookBy DottarinaWhat can I say it is what it is. Its a great book filled with recipes. I personally really love this book.26 of 28 people found the following review helpful. Korean Food for Western PalatesBy Christina C. ShankarHaving had Korean food in New York City, I looked everywhere for a good, comprehensive Korean cookbook. Korean food is a revelation if you've never had it, perfect for a cold winter night. Believe me, friends, this you want to try at home. I finally found this book, and I was pleased with the number of recipies it includes.But on closer reading, I saw that the recipies seem somewhat simplified compared to a few other Asian recipe collections I have. (Charmaine Solomon's Complete Asian Cookbook is THE BIBLE of Asian cooking; that's what I'm comparing to.) Also, it looks like the quantities of cayenne pepper has been reduced, no doubt to cater to Western tastes.This book was written in the 1970's, before Americans got real adventurous in their kitchens and accpeted the use of chilies in their food, so I can forgive this toned-down version of Korean cuisine. But by all means, if you are interested in a wide ranging collection of Korean recipies, and I have no doubt they are authentic, this is a good volume to own.And if it's too bland for you, just toss in more cayenne pepper. It can't hurt...6 of 6 people found the following review helpful. Quick and simple recipesBy A. KimI am a novice cook and have recently started cooking from this book. I am Vietnamese and my husband is Korean. The recipes are super-fast and easy to prepare. All the dishes I've made have turned out delicious, with the exception of kim-chi. My

husband told me that Kim-chi is very difficult to make. I can't vouch for the authenticity of this book since I am not Korean; however, both my husband and I enjoy the food very much. Some of our favorite foods include spring chicken soup, chicken in soy sauce, cucumber with pork, and the homemade dumplings.

This book, with its kitchen-tested authentic Korean recipes spiced with witty and practical suggestions, will provide Western readers with a rich source of information on Korean cookery. The delightful world of Korean cooking will prove to them that the culinary art of Korea is similar to and yet distinctively unlike Chinese and Japanese cookery, and that the subtle, spicy taste and unexpected combinations of this cuisine have a unique appeal even for those Westerners who may still have reservations about other Oriental cooking.