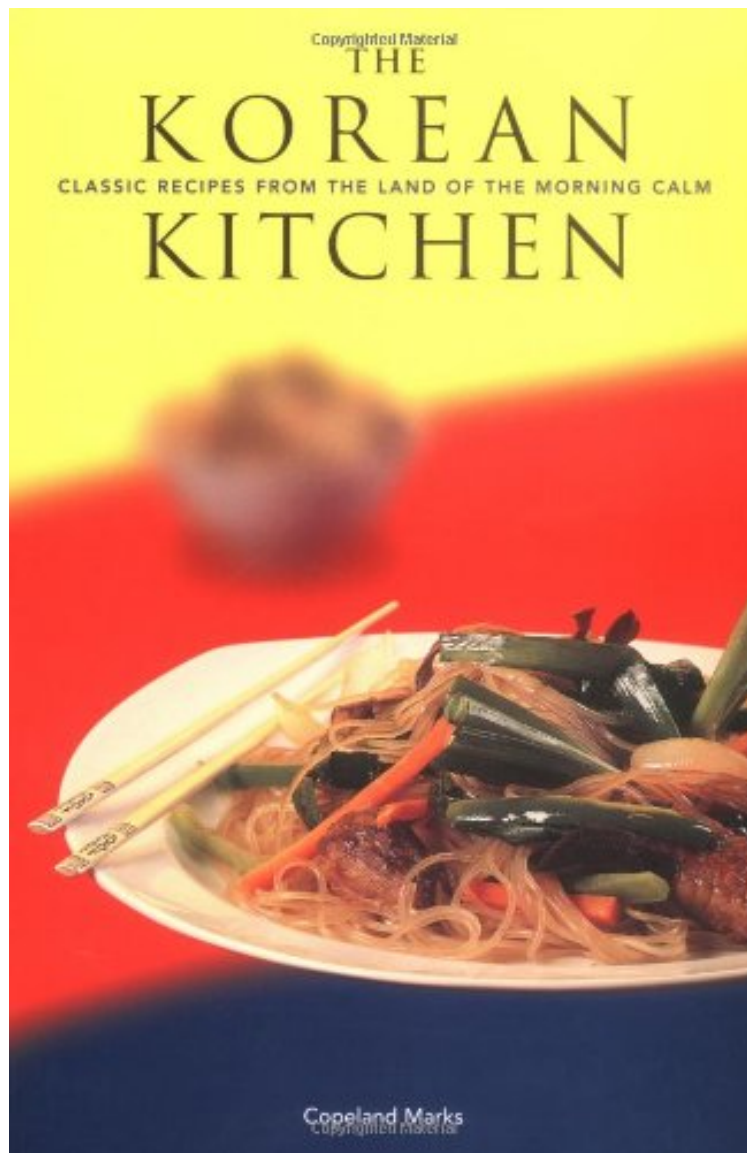


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## The Korean Kitchen: Classic Recipes from the Land of the Morning Calm

*Copeland Marks*

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**Copeland Marks : The Korean Kitchen: Classic Recipes from the Land of the Morning Calm** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Korean Kitchen: Classic Recipes from the Land of the Morning Calm:

12 of 14 people found the following review helpful. Not THE choice for those new to Korean food By A Customer My

mother was Korean and I ate her cooking and that of her friends all my life. I've eaten at a number of different Korean restaurants. No one cooks dishes exactly the same, so don't be surprised if you've eaten Korean food when you make the recipes in this book, they don't taste exactly like what you've had before. There's an exhaustive supply of tasty, easy-to-follow recipes here; however, one thing you won't get in this book is illustration--there is not one picture or photo in it. If you're a person who likes to know what a dish is supposed to look like when it's cooked, and you're NOT familiar with Korean food, get this book as your backup, not your primer. Note--There is a metric conversion chart in back for those who don't use US measurements. Here's a tip: There are number of sites online that have fantastic recipes and pictures. Do a Google search for "Korean recipes." The pictures you find on some of the sites will give you an idea of what your dish should look like and will leave your mouth watering.0 of 0 people found the following review helpful. Four StarsBy Rex BendaEasy to follow recipes with wonderful flavor.0 of 0 people found the following review helpful. Korean recipes done wellBy JoThis is a pleasingly simple to understand compilation of Korean recipes. A few have become family favorites we make over and over again.

Interest in the cuisines of Eastern Asia has never been greater. What better time for a new edition of this classic Korean cookbook, complete with a fresh new design throughout and a beautiful new cover? With its intriguing flavors and generous spice, Korean cuisine is one of the most exciting Asian cuisines and, featuring leafy greens, grains, and an abundance of seafood, one of the most healthful as well. The Korean Kitchen includes more than 140 tantalizing, easy-to-follow recipes for soups, salads, fritters, pancakes, fish and shellfish, barbecue, noodles, and, of course, the Korean national favorite: pickled vegetables, or kimchi. Complete with a history of the cuisine, a glossary, and tips on serving a traditional meal, The Korean Kitchen leads the way to homemade Korean fare.

About the AuthorCopeland Marks is a food historian and regular lecturer at the Smithsonian and the Asia Foundation. His articles have appeared in Food Wine, Bon Appetite;tit, Gourmet , and elsewhere, and he is the author of several previous cookbooks. He lives in Brooklyn.