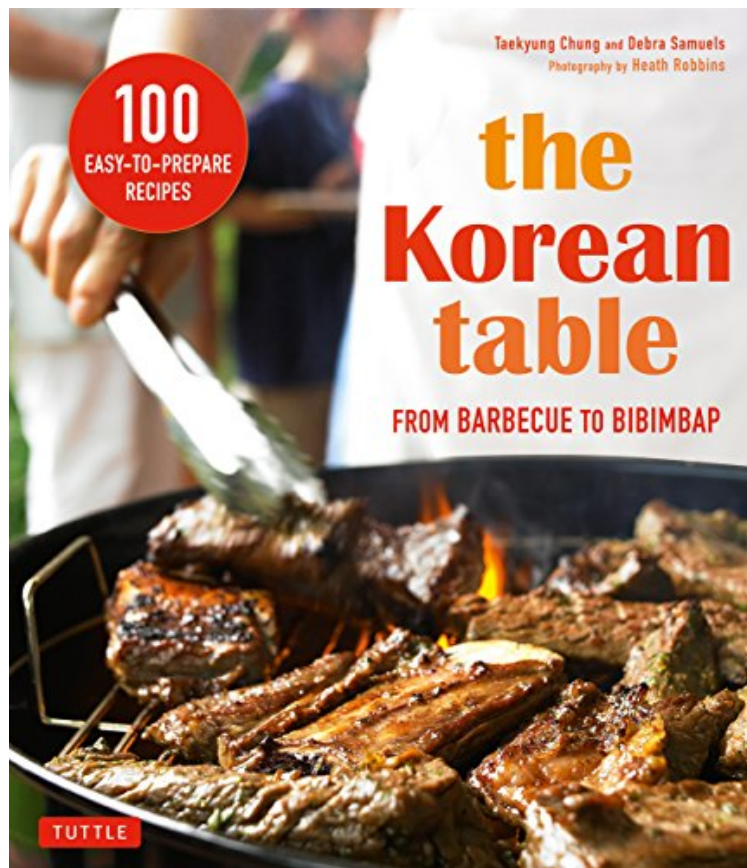


[Read now] The Korean Table: From Barbecue to Bibimbap 100 Easy-To-Prepare Recipes

The Korean Table: From Barbecue to Bibimbap 100 Easy-To-Prepare Recipes

Taekyung Chung, Debra Samuels
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Taekyung Chung, Debra Samuels : The Korean Table: From Barbecue to Bibimbap 100 Easy-To-Prepare Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Korean Table: From Barbecue to Bibimbap 100 Easy-To-Prepare Recipes:

58 of 59 people found the following review helpful. Good for beginners, but not very authentic recipesBy MeloAfter reading the reviews on most of the Korean cook books available on , I decided to go with this one. I'm a Korean American born and raised in Texas married to a Korean man born and raised in Korea. Needless to say, I found the need to learn how to cook more Korean dishes. I had a couple of recipes up my sleeves already, but that obviously wasn't going to be enough for a man that was going to be missing his homeland food terribly now that he's living in Houston. Yes, there are a few very good Korean restaurants in Houston, but we can't be eating out all the time! I was hoping this book would be perfect for a novice like me, but I ended up being quite disappointed. The illustrations are great, but the recipes are not all the most authentic. Some of the dishes my husband had never even heard of. Many of the recipes seem to be "westernized." I still think this would be a great book for a beginner, but not for someone who is looking for authentic Korean recipes.3 of 3 people found the following review helpful. Great introduction! But missing

a few things...By tiptoes in the rain I've always been interested in Korean food even though I'm not Korean myself, so I bought this book to give Korean cooking a try. I've had about ten recipes from this book, including some barbecue dishes, the eggplant, spinach, and bean sprout side dishes, and the kimchi stew. I've also read a few of the other reviews saying that the food here isn't truly authentic Korean food. Even so, I'll put my take on this. Pros: The beef barbecue dishes are absolutely wondrous! The first time I ever had it was when a friend's mom (from Korea) made the same recipe, and the recipe in this book was an exact replica! I remember falling in love with the dish when I had it back then, and I had the same feeling when I made this for myself. For others who want to try this, make sure you leave the beef in the marinade overnight, as the beef will be packed with flavor the next day. Also, it doesn't say in the book, but I also used LA style ribs (called kalbi). They're cut into medium-thin slices across the bone, not along the bone, and somehow I found the beef packs more flavor from the marinade that way. You can find this in Korean groceries, or if you don't live near one, ask your local butcher to slice the meat through 3 bone ribs into 1/2 inch slices. Also, although I didn't find the bean sprout dishes to have as much flavor as I expected, the spinach and eggplant side dishes were wonderful! I never had the original, but I found them delicious nonetheless. Also, the seafood porridge really hit the spot! It's my backup when I'm too lazy to make breakfast in the morning, I make it the night before and heat it up the next morning. Cons: I've had to make minor adjustments with the sesame oil amounts in many recipes since I haven't been able to find dark sesame oil, and I also had to make some minor adjustments with some other basic ingredients in order to make some dishes more flavorful, but you can easily change the amount of spices to fit your tastes. Also, the kimchi stew didn't taste as flavorful as the kimchi stews I've had in Korea when I visited a few summers ago, and the meat wasn't cooked to how I liked when I followed the recipe, so in the end I cooked the meat separately before adding it to the stew. Nevertheless for those who cannot handle a lot of spicy flavors this should suit your palette anyway. Also, there are some iconic Korean recipes that aren't in this book, such as spicy rice cakes (ddeokbokki), kalguksu (a kind of noodle soup), and ddeokguk (rice cake soup), so I was a little sad since those three recipes are some of my favorite Korean dishes. In the meantime, I'm going to try a few more recipes from this book, and I can definitely say it's a wonderful introduction to cooking your own Korean food. 1 of 1 people found the following review helpful. Worth the Price-Variety and Simplified! By C.A. DOUGHERTY Lots of great recipes, but simplified. I have two other really great Korean Cookbooks, award winners, but this one is really easy to read, lots of variety and most ingredients are available at most supermarkets if you are in a "city". I love the chapter on the Salad, Kimchi and Sides, about anything can be pickled or brined. The initial chapter on the sauces alone are worth the price of the book! Of course you do have to be stocked with some Asian staples, like Korean hot pepper paste, sesame oil, roasted sesame seeds, sweet soy sauce, miso, Korean hot pepper powder and seeds (different than the American version - I didn't believe it until I tried it), chili garlic paste, among others. But once you are stocked up, this stuff lasts a long time! I've made good number of the dishes that have turned out great, so this is my new go to book!

The Korean Table features some of the most delicious Seoul food around! Here is a collection of recipes that are not only new, but also fresh and healthy yet robust and intensely flavored. Poised to become America's next favorite Asian cuisine, Korean food is rapidly gaining in popularity throughout the country. Korean recipes such as bulgogi (Korean barbecue), kimchi (pickled spicy cabbage) and bibimbap (mixed rice) are only a few of the savory, authentic meals that are taking the food world by storm. The Korean Table is a wonderful new cookbook that shows American cooks how to create the tempting flavors of Korean cuisine at home. Chung and Samuels, a Korean and an American, team up to guide home cooks through the process of making Korean meals without fuss, multiple trips to specialty markets or expensive online shopping. Along with showing you how to create complete Korean meals from start to finish - from Scallion Pancakes to Korean Dumplings (mandu) and Simmered Beef Short Ribs - this Korean cookbook also includes information about how you can add the flavors of a Korean kitchen to your meal in numerous quick and easy ways every day, using condiments, side dishes, salad dressings, sauces and more.

From Publishers Weekly Cooking school teachers Chung and Samuels offer an alluring array of Korean recipes designed for the Western kitchen. As an added bonus, the authors delve into the history of the cuisine, including the importance of balance in taste and color, medicinal qualities of ingredients, and construction of the typical Korean family meal. They also include a lengthy section introducing the reader to common ingredients of the cuisine. The dishes, some traditional, some modernized for contemporary tastes, are what the authors call a starter kit: the building blocks essential to Korean cooking. Staples include Kimchi Paste, Soy Scallion Dipping Sauce and a collection of homemade stocks. Because Korean meals often include a minimum of five dishes, recipes are quick and accessible. Some, such as Korean Dumplings, include handy sidebars with instructions on technique. Others, such as Asparagus Salad, Korean Hot Wings, and Stir Fried Beef with Vegetables clearly appeal to the American sense of familiarity, albeit with a Korean flair. For the more adventurous, recipes such as Roasted Corn Tea, Kimchi Soup, and Warm and Spicy Squid Salad are sure to appeal. Complete with full-color photos throughout, this collection offers a welcome and undaunting introduction into Korean cuisine. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "A very appealing introduction to Korean cuisine, both classical and contemporary."

mdash;Library Journal"A welcome and undaunting introduction into Korean cuisine" mdash;Publishers Weekly"Your display will not be complete without copies of The Korean Table, From Barbecue to Bibimbap, a new collection of recipes that are new, fresh, healthy and full of flavor." mdash;Gourmet Retailer"Samuels appreciates Korean cuisine especially for its "enormously healthy and vegetable-heavy" qualities, so much so that she and her longtime friend Taekyung Chung have just published The Korean Table, a 100 recipe collection of what she calls "starter" recipes." mdash;Washington Post"The Korean Table is a wonderful new cookbook that shows American cooks how to create the tempting flavors of Korean cuisine at home. Chung and Samuels, a Korean and an American, team up to guide home cooks through the process of making Korean meals without fuss, multiple trips to specialty markets or expensive online shopping." mdash;BooksAboutFood.com blog"This cookbook is filled with glossy pages laden with plenty of mouthwatering photographs! hellip;The instructions are simple and easy to follow and understandhellip; The Korean table: From Barbecue to Bibimbap will help you on your way to creating a delicious spread of Korean dishes in no time!" mdash;Inspire Me Korea"It's called The Korean Table and it's got 100 recipes in it. If you like Korean food hellip; it's really good!" mdash;KSCO FlavorsAbout the AuthorTaekyung Chung is a Korean ex-pat who has lived in Japan for 17 years. She is a frequent contributor to newspapers and magazines who has taught Korean cooking for 20 years, and is also author of two previously published books.Debra Samuels has taught cooking for over two decades. She has done countless cooking demonstrations and classes all over the Boston area as well as for the United States Embassy in Tokyo. She also developed the popular "Kids Are Cooking" series on food, culture and nutrition for Boston's Children's Museum in the United States. Ms. Samuels is also a food writer and food stylist for The Boston Globe.