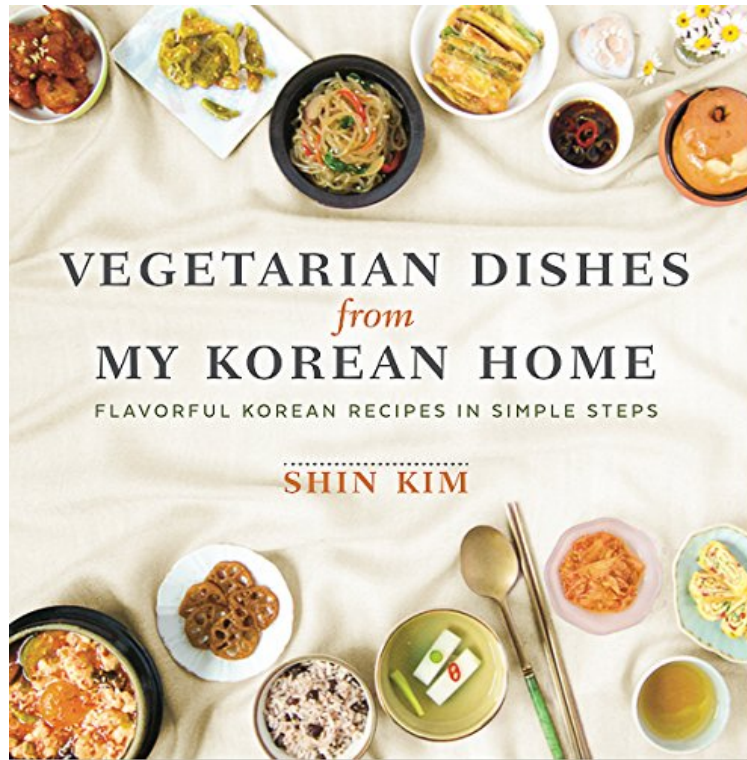


(Free and download) Vegetarian Dishes from My Korean Home: Flavorful Korean Recipes in Simple Steps

## Vegetarian Dishes from My Korean Home: Flavorful Korean Recipes in Simple Steps

*Shin Kim*

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**Shin Kim : Vegetarian Dishes from My Korean Home: Flavorful Korean Recipes in Simple Steps** before purchasing it in order to gage whether or not it would be worth my time, and all praised Vegetarian Dishes from My Korean Home: Flavorful Korean Recipes in Simple Steps:

17 of 17 people found the following review helpful. Easy authentic Korean recipesBy Joseph SchiavulliMy wife and I went to South Korea a few years ago and really enjoyed the food, but the thought of actually making it at home seemed pretty daunting. This book has authentic recipes with easy-to-follow steps that made whipping up a Korean meal much easier than we thought it would be. I'm not a vegetarian but found I didn't really miss having meat in the meal like I thought I would; the dishes are really flavorful and the protein from eggs, tofu, etc. was more than satisfying. So far we've made the Simple Cabbage Kimchi, Scallion Pancake, Braised Tofu Mushrooms in Soy-Sesame Sauce, Steamed Shishito Peppers with Sesame Dressing, and Pickled Yellow Radish. All of the ingredients should be easily available in a decent grocery store (if you can't find them there or at a local Asian market, they're available on ). The pics I took of our meal aren't quite as nice as the ones in the book, but they're not too shabby for first tries.14 of 14 people found the following review helpful. From learning the fundamentals of Korean cooking to adapting it for vegetarians and vegans....this is an excellent one!By AnnieI, too, grew up with this food and this book is intensely nostalgia-inducing. I have to admit that I'm much better at eating than cooking in general and with my original source of Korean food (aka, Mom) half a world away, I've been mostly estimating/faking my way through cooking Korean

food myself. So, finding this book was enlightening to say the least. The section on basic seasoning base is particularly helpful. Sometimes it's so ingrained in you that you need someone else to categorize and clarify for you, you know? This was exactly it. So much of Korean food is founded on these seasoning base that this is half the game! I'm not a vegetarian so I am modifying some by adding meat, but honestly the straight out veggie version is incredible! Some of the dishes introduced are veggie-adaptation of traditionally non-vegetarian dishes, and I never knew how good they could be sans-meat. The instructions are very easy to follow and the pictures are scrumptious. If you have had some exposure to Korean food and want a deeper, broader experience, start with this book! If familiar with Korean food already and interested in making it vegetarian- or vegan-friendly, this book has the answer. If you grew up eating this stuff and want to learn more about it, this book is for you. I know my Mom will be impressed. 7 of 7 people found the following review helpful. Beautiful Korean family cookbook By Alyson I attended a workshop when Ms. Kim introduced her lovely cookbook to a group of appreciative recipients. Since then I've successfully prepared the Bimbap sauce (and put it on nearly everything!), kimchee fried rice (simple, tasty) and the cauliflower popcorn in sweet gochujang glaze (adding honey and garlic to the recipe as my preferred flavors and making some with chicken pieces which my husband loved). The braised tofu and mushrooms and scallion pancakes are my next weekly meal which is to say if you are a fan of spicy sweet vegetarian rice/vegetable/noodle dishes, want to limit your grease intake and are keen on knowing what your ingredients are and where your ingredients came from, this cookbook will be a treat. There are short stories at the heading of each recipe that you shouldn't miss reading. Many of the recipes once you have the ingredients on hand can be prepared within a half hour. With a few items you're looking at an hour max including cooking time although those details aren't mentioned in the book. Some of my favorites as far as those I tasted from the cookbook was the spicy soft tofu stew. The photographs are gorgeous... I understand Ms. Kim did the styling all herself. She provides a section on notes to offer guidance on the specialty items used in the book, many of which can be found here on [. In NYC where I live there are a few specialty stores like H Mart that have outlets in Queens and New Jersey too.](#)

This cookbook includes 30 simple, healthy, and flavorful Korean vegetarian recipes (25 of which can be made vegan) along with a photo of each recipe. It is a guide for exploring Korean home cooking that proudly features vegetables at the center. Find out how fresh, seasonal ingredients meet with a handful of fermented, aged Korean sauces and together, they create a whole spectrum of flavors from deeply hearty to refreshingly piquant. All of the recipes are updated for home cooks in the U.S., and are tagged for common dietary concerns such as vegan, gluten-free, and nut-free, and spicy for easy reference. You will be able to mix and match different seasonings and ingredients from the recipes in this cookbook and beyond, so you can cook Korean dishes with a few essential Korean ingredients and locally available vegetables. With this cookbook, gain confidence to create your own Korean dishes just like Koreans do!