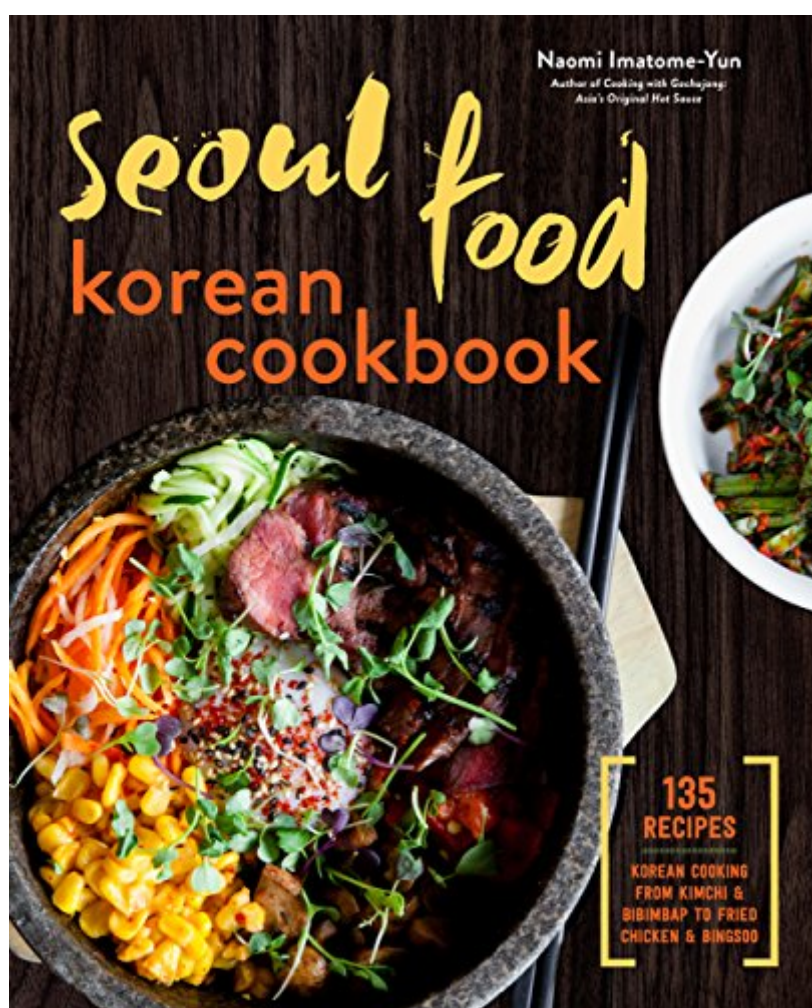


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# Seoul Food Korean Cookbook: Korean Cooking From Kimchi And Bibimbap To Fried Chicken And Bingsoo



## Synopsis

Learn deliciously authentic Korean cooking, from traditional Korean favorites to modern recipes including Seoul-Style fusion. Food writer Naomi Imatome-Yun grew up in the American suburbs helping her Korean grandmother cook Korean classics and has spent over 15 years helping Korean Americans and non-Korean Americans alike discover how easy and delectable authentic Korean cooking can be. Seoul Food Korean Cooking includes: 135 step-by-step recipes for Korean barbecue, kimchi, and more, including Sliced Barbecued Beef (bulgogi) like mom used to make and those Spicy Stir-Fried Rice Cakes (tteokbokki) you loved on your trip to Korea. Special chapters for Korean bar food (anju) like Pork Bone Soup (gamjatang) and fusion favorites like Army Base Stew (budae chigae). An overview of Korean cooking and fun tidbits on food customs, table manners, and restaurant dining tips. Detailed lists of kitchen essentials, pantry staples, and Korean cooking ingredients, with photos and shopping resources to aid the home chef.

## Book Information

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## Customer Reviews

So many delicious recipes. I really miss living in Korea and this recipe book is fairly simple to follow

and fix many of my favorite dishes. It will be hard to follow these recipes if you cannot get some of the items so you either need an Asian market near you or just order the products online from . Some dishes also need special equipment but there are ways around that if needed.

I got this cookbook because my husband loves to try new things. The recipes are easy to follow, and I like that they are broke up in different sections such as, Appetizers, Side Items, Main Courses, and Desserts for example. I think some of the desserts look like they will be amazing, and I can't wait to try out different recipes throughout this cookbook. There are some ingredients that you can't just pick up at your local store so you do want to make sure you have a Korean market, or a place that offers or can order an ethnic variety of foods. Just because it's not a cooking style I'm familiar with I do wish it had more pictures in it to know what it is supposed to look like. \*I received this product in exchange of my honest opinion/review.

First the title of this book makes me giggle -- I like the play on "soul food". Second this book is just filled with amazing recipes from several kimchi recipes to stews. There is something for everyone here. This book also contains a section on Korean table manners and tableware -- which was interesting but since I live in the US and will be eating these meals at home, I won't be using any of those -- but it was still interesting to read about.I received this ebook at a discounted price in exchange for an honest, unbiased review.

I love trying new recipes. I cook every day at home, so this book was a great new addition to my huge cookbook collection. My kid and husband all enjoy Chinese, Thai, Japanese, but we had never tried Korean. We have, however, made kimchi. This book, in excited to say, had about 5 different kimchi recipes, not counting the recipes using kimchi. It also has amazing soups, fish, poultry dishes, sauces, noodle dishes, desserts. The sesame cookies look amazing. I can't wait to try them. There is so much to learn and try in this book. It's a great collection of delicious recipes.I received this free in exchange for my review.

I found this book very interesting. It not only gives some very good Korean recipes it also gives you Korean table etiquette. I had never thought about learning table etiquette from another country bit it was a very interesting read. I learned alot about Korea I did not know.The recipes are very easy to follow. Some have a lot of steps but they are easy to follow. I enjoyed cooking woth my daughter. It was very fun exploring foods we had never thought of tryingI was glad I took the opportunity to try

this at a discount in order to give my honest and unbiased opinion.

I love trying different kind of cuisines and cooking is my hobby. I love reading books on different kinds of recipes and trying them out and sharing with my family. This cookbook was quite an interesting collection to my cook books. Korean food is quite different from what I had tried before. The book itself was really fun to read. I really appreciate it when the dishes are represented with the help of pictures as it really brings out a depth to cooking and makes it even more interesting. There were many ingredients which I did not have in my daily cooking that I had to purchase for this kind of food. All in all the recipes were not that difficult and the taste was great. There were many simple recipes to try. I enjoyed cooking them. Sample received at discount or no cost for honest opinion.

I don't have much experience with Korean food, but that is exactly why I was excited to try out this book. I love to try cooking new foods, especially things that are outside my normal experience. This book is cool. It immerses you in the Korean traditions and culture. It gives you a detailed explanation of all the tools and essentials you will need for Korean cooking, a rice cooker being very important. It gives you a rundown on all of the important pantry staples to have on hand if you'll be doing a lot of Korean cooking. They break it down into great sections like Stocks, sauces and marinades Kimchi and pickles Appetizers and anju (bar food) Side dishes Soups and stews Rice and noodles Fish and seafood Fusion fare Poultry and meat Drinks and sweet treats There are so many great recipes that I'm looking forward to trying. The recipes are equipped with little chilli peppers to show you the amount of spiciness. There are also a bunch of vegetarian and gluten free options that are clearly labeled. Some of the ones that sound great to me are Hangover Soup Mixed Rice and Veggies Beef skewers with rice cakes and scallions Rice stuffed tofu pockets Mint chocolate bingsu Brown sugar hotcakes There are also some that scare me a little like jellyfish salad, but I think I'm really excited to try my hand at some Korean food. I know my boyfriend loves Kimchi, so he will be excited about that. This is a great book, and would make a great gift for your favorite experimental chef. I received this book for free for my honest unbiased review.

My family loves to try new dishes, so this cookbook has been great for us. The book shipped to me very quickly via prime and it was well packaged. I ordered the paperback version of the book, it contains 135 recipes. The book has easy to follow step by step instructions for each recipe. I really like the fact that the author has an entire section on the details of the ingredients that some of us are not familiar with, but for the most part the things that are needed are things we already have in our

kitchen. The only thing I really wish the book had more of is photos, I like to look at the food because I am a very visual person. This book would be a great way to expand your cooking library or to gift to a friend that likes to cook. I received this product in exchange for a review

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