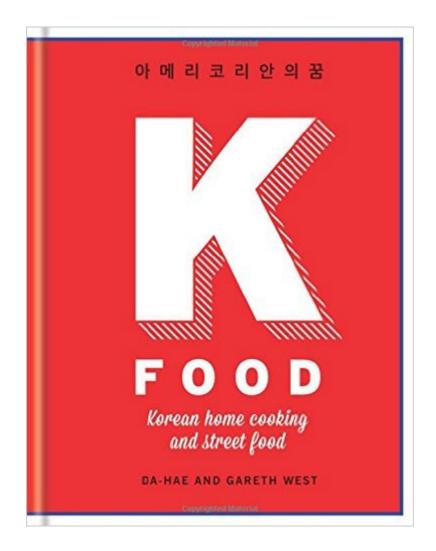
## The book was found

# K-Food: Korean Home Cooking And Street Food





## Synopsis

There's a great buzz around Korean food right now, as more and more people experience the fantastic, robust flavors of both classic Korean cooking and the Ameri-Korean strand that has developed from it. There are no better authors than Da-Hae and Gareth West to introduce this flavorsome cuisine - Da-Hae uses her Korean background to explain the details of traditional recipes, and Gareth shows how Korean and Western flavors can be fused together to create really delicious combinations. From a run-down on the basics of Korean cooking, including now readily available sauces, pastes and other ingredients, through chapters on kimchi and the etiquette of the famous Korean BBQ, to recipes for everything from the irresistible Bulgogi Burger and spicy, sticky spare ribs to Panjeon (seafood pancakes) and corn on the cob with kimchi butter, this book is packed with inventive, delicious recipes that will open your eyes to the delights of modern Korean food.

### **Book Information**

Hardcover: 240 pages Publisher: Mitchell Beazley (June 7, 2016) Language: English ISBN-10: 178472159X ISBN-13: 978-1784721596 Product Dimensions: 7.8 x 1 x 10 inches Shipping Weight: 2 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars Â See all reviews (2 customer reviews) Best Sellers Rank: #81,606 in Books (See Top 100 in Books) #23 in Books > Cookbooks, Food & Wine > Asian Cooking > Indian #31 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #132 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

#### **Customer Reviews**

It wasn't quite what I expected, but it's got a lot of good info. A lot of the food is fusion (Kimchi Mac & Cheese). There's detailed info on fermentation, detailed photos. I compare the recipes with my other K-books. Frankly, of the things I've made, I don't care for most of them. But I'm learning and that's the point. Of all my books, their recipe for kimchi water radish is the most direct and manageable. I don't have a separate fridge for kimchi. If I made 5 gallons of something, I'd have to throw most of it out. I'm also trying to develop a more sophisticated palate, and even learning what I don't care for as much, is helpful. They have a recipe for mango kimchi that sounded fabulous, but

after fermenting at room temp for a few days, chilling for a few more, the mangoes were pure mush and I used unripe ones to begin with, as they suggest. If you're really into K-food, I'd totally suggest this. Info is info.

#### Really enjoy using this book!

#### Download to continue reading...

K-Food: Korean Home Cooking and Street Food Seoul Food Korean Cookbook: Korean Cooking from Kimchi and Bibimbap to Fried Chicken and Bingsoo Totally Korean: Classic Korean Recipes to Make at Home Feng Shui: Wellness and Peace- Interior Design, Home Decorating and Home Design (peace, home design, feng shui, home, design, home decor, prosperity) Home Security: Top 10 Home Security Strategies to Protect Your House and Family Against Criminals and Break-ins (home security monitor, home security system div, secure home network) Chai Street - Indian Street Food Recipes for Vegans and Vegetarians (Curry Dinner Recipes Book 3) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) The Korean Mind: Understanding Contemporary Korean Culture Korean Hangul Manuscript Paper: Notebook for Korean Writing with diamond grid Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook Asian Food and Homemade Sauces and Dressings Box Set (5 in 1): Amazing Korean Recipes, Wok Cooking Tips, Salad Dressings, Sauces, Rubs and Marinades (Asian Recipes & Homemade Spices) Dickens, Reynolds, and Mayhew on Wellington Street: The Print Culture of a Victorian Street (The Nineteenth Century Series) Calisthenics: Becoming A Greek God - Shredded Through Calisthenics And Street Workout (Bodyweight Training, Street Workout, Calisthenics) Elmo Visits the Dentist (Sesame Street Series) (Sesame Street (Dalmatian Press)) Berkley Street (Berkley Street Series Book 1) Street's Cruising Guide to the Eastern Caribbean: Martinique to Trinidad (Street's Cruising Guide) (v. 3) Southern Cooking Cookbooks: southern cooking recipes Collection Of the Best, Healthy, Delicious And Recommended Soul Food Cookbook (soul food for diabetes, Southern Cookbook): Best Fried Chicken Gardening: Air-Cleaning House Plants to Purify Your Home - DIY Home, Home Gardening & Indoor Gardening (Healthy Home, Gardening for Beginners, Container ... Hacks, Healthier You, Outdoor Gardening)

<u>Dmca</u>