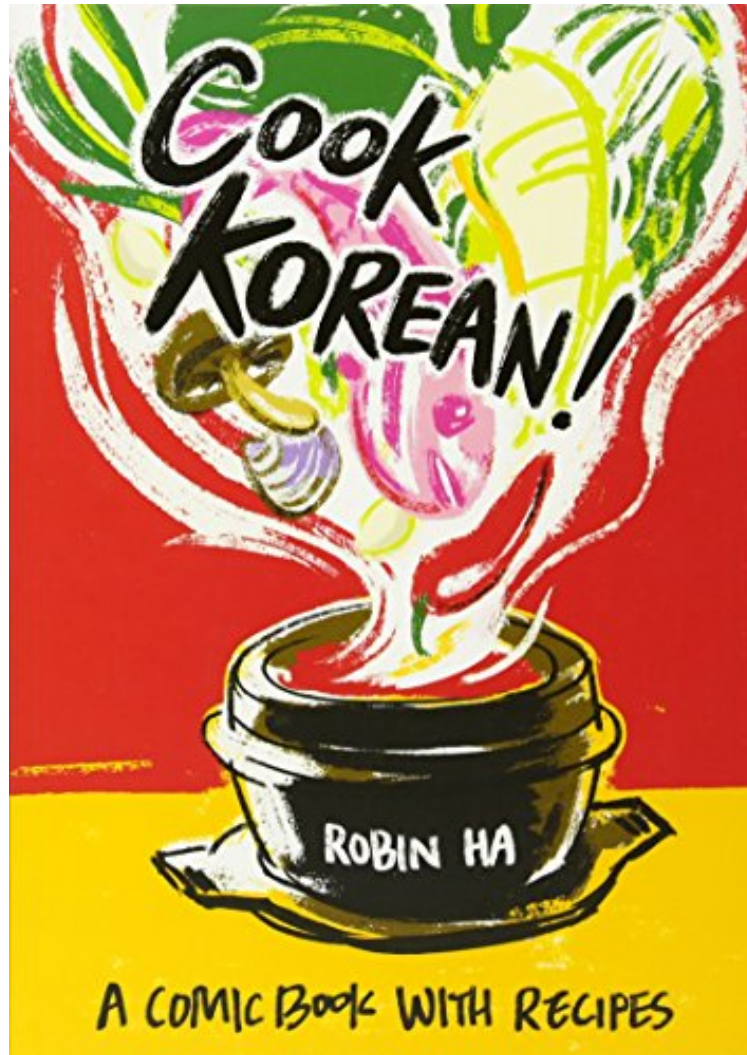


## Cook Korean!: A Comic Book with Recipes

Robin Ha

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#23703 in Books Ingramcontent 2016-07-05 2016-07-05Original language:EnglishPDF # 1 10.00 x .60 x 7.00l, .81 #File Name: 1607748878176 pagesCook Korean A Comic Book with Recipes | File size: 46.Mb

**Robin Ha : Cook Korean!: A Comic Book with Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cook Korean!: A Comic Book with Recipes:

0 of 0 people found the following review helpful. beautiful and so much fun!By RubesI bought this for my future mother-in-law. I cooked for my fiance's family members the other day and she was very interested in Korean food. She's a vegetarian so she's always looking for new ways to incorporate more vegetables to her diet. You can only eat salads so often before you get bored! This book is not only very comprehensive, it is also so fun to read! Lastly, the manga style of the book just sold it for me. My future mother in law is obsessed with this book.0 of 0 people found the following review helpful. Just how I remember!By Jesse JayI don't have any Korean influences in my family anymore and I was missing the food so much lately; but I'd never actually cooked any Korean food. I took a chance on this

purchase and am so happy I did. Everything is explained so nicely and the recipes are 2 pages long max. Including the delicious looking art. Everything is so easy to make, too! 0 of 0 people found the following review helpful. I absolutely love this cook book! By Katharine Kampa All of the recipes I tried were really easy to comprehend and written in a way that even people who don't do much cooking would be able to figure out. And for those who do cook, it is easy enough to start adjusting to your specific tastes. If you have eaten a fair amount of Korean food you will be able to identify what it is you like more or less of. It was a very nice cook book, It had pictures showing how to prepare the food, what order to mix ingredients in and how long to cook each portion before adding the next ingredient. I was really happy to see that they included a section showing the main ingredients in Korean cooking and some of the items had Hangeul characters on them so it is easier to find items at the store (I am currently in Korea so all the food is labeled in Hangeul)

A charming introduction to the basics of Korean cooking in graphic novel form, with 64 recipes, ingredient profiles, and more, presented through light-hearted comics. Fun to look at and easy to use, this unique combination of cookbook and graphic novel is the ideal introduction to cooking Korean cuisine at home. Robin Ha's colorful and humorous one-to three-page comics fully illustrate the steps and ingredients needed to bring more than sixty traditional (and some not-so-traditional) dishes to life. In these playful but exact recipes, you'll learn how to create everything from easy kimchi (mak kimchi) and soy garlic beef over rice (bulgogi dubpap) to seaweed rice rolls (gimbap) and beyond. Friendly and inviting, *Cook Korean!* is perfect for beginners and seasoned cooks alike who want to try their hand at this wildly popular cuisine. Each chapter includes personal anecdotes and cultural insights from Ha, providing an intimate entry point for those looking to try their hand at this cuisine.

"Simple, straightforward, and totally charming, Robin Ha's *Cook Korean!* is yet another example of why every cookbook should actually be a comic book."—Amanda Cohen, chef/owner Dirt Candy "Do you feel left out when all your cool friends mention their latest Korean food adventure talking about things like galbi, doenjang and different types of kimchi? Well, fear not, as Robin Ha made it her personal mission in her graphic novel cookbook filled with colorful illustrations, incredible stories, and insightful Korean recipes to not only educate but to instill confidence. So go pick up your copy of *Cook Korean!* and confidently engage in your next conversation about the hottest cuisine in America."—Deuki Hong, chef and author of *Koreatown: A Cookbook* "Cook Korean! is not just a wonderful collection of easy-to-follow recipes in comic form, it's also a delightful introduction to Korean culture. I can't decide what's more mouthwatering--the food or Robin Ha's art!" —Michael Cho, cartoonist and illustrator "Illustrator Robin Ha's cheeky cartoon characters (a cape-clad superhero Spam can, a group of signing bean sprouts) guide the reader through the basics of Korean food in comic-book-style panels and drawings. [...] Her cheerful main character, Dengki, coaches readers through each step. Before you know it, you're cooking along with her."—Food Wine magazine "This highly recommended collection is a solid introduction for readers who feel daunted by Korean cooking and ingredients."—Library Journal "Robin Ha has done a huge favor for anyone intimidated by the exotic ingredients and techniques of Korean cuisine. She's created a comic book that lays out the fundamentals of kimchi, bibimbap and Korean barbecue in the form of recipe-cartoons. One of the most delightful cookbooks I've seen all year, "*Cook Korean!*" makes me want to drive to Buford Highway and fill a buggy with soybean paste, dried anchovies, green onions and tofu." —Wendell Brock, Atlanta-Journal Constitution "The imaginative Ha, who emigrated from South Korea to Alabama as a teenager during the '90s, fills the colorful pages of *Cook Korean!* with detailed images, ingredients, and step-by-step instructions for even the novice chef. The result is a super-comprehensive guide to literally every kind of Korean meal you could want, from the everyday sides (i.e. banchan) to the more elaborate noodle and rice dishes that could rival anything you'd find at a Korean restaurant." —Jinnie Lee and Maura M. Lynch, MyDomaine About the Author Born in Seoul, Korea, ROBIN HA grew up reading and drawing comics. At fourteen she moved to the United States. After graduating from the Rhode Island School of Design with a BFA in illustration, she moved to New York City and started a career in the fashion industry. Her work has been published in independent comics anthologies including *Secret Identities* and *The Strumpet*, as well as in the pages of *Marvel Comics* and *Heavy Metal Magazine*. Her blog *Banchan in 2 Pages* features Korean recipe comics. She currently resides in Falls Church, Virginia. Excerpt. © Reprinted by permission. All rights reserved. Prologue 6 Introduction 107 Key Ingredients in Korean Cooking 11 What is in the Korean Refrigerator? 12 The Korean Pantry: Dried Goods, Spirits Kitchenware 14 Korean Meal Guide 16 Bap: Cooked Rice 17 Rice Its Delicious By-Products 18 Korea's Regions Foods 20 Dengki's Dress 21 Chapter 1: Kimchi and Pickles 22 Intro to Kimchi 23 Easy Kimchi (Mak Kimchi) 26 Radish Cube Kimchi (Kkakdugi) 28 Cool Spicy Cucumber (Oisobagi) 30 Green Onion Kimchi (Pa Kimchi) 32 Chayote Pickle (Chayote Jangachi) 34 Square-Cut Kimchi Gazpacho (Nabak Kimchi) 36 Chapter 2: Vegetable Side Dishes 38 Intro to Dosirak 39 Bean Sprout Salad (Kongnamul Muchim) 40 Soy Spinach (Sigeumchi Namul) 42 Steamed Asian Eggplant (Gaji Namul) 44 Pan-Fried Tofu (Dubu Buchim) 46 Spicy Bok Choy (Cheonggyeongchae Muchim) 48 Mixed Veggies Rice in a Stone Bowl (Dolsot Bibimbap) 50 Acorn Jelly Salad (Dotorimuk) 53 Chapter 3: Meat and Poultry 54 Intro to Korean Barbecue 55 Just Grill It! 57 Green Onion Salad (Pajeori) 57 Grilled Beef Short Ribs (Galbi) 58 Soy Garlic Beef over Rice (Bulgogi Duppap) 60 Braised Beef in Soy Sauce with

Eggs (Jangjorim) 62 Spicy Pork over Rice (Jeyuk Dupbap) 64 Boiled Pork Belly Wrap (Bossam) 66 Chile Chicken Stew (Dakbokkeumtang) 68 Ginseng Chicken Soup (Samgyetang) 70Chapter 4: Seafood 72 Intro to Korean Seafood 73 Spicy Octopus over Rice (Nakji Dupbap) 74 Tangy Seaweed Salad (Miyeok Naengchae) 76 Braised Daikon With Saury (Mu Kkongchi Jorim) 78 Shishito Peppers With Dried Anchovies Fish Cakes (Kkwarigochujjim) 80 Raw Fish Salad Bowl (Hoedupbap) 82 Pan-Fried Yellow Croaker (Jogi Gui) 84 The Legend of Gulbi 85Chapter 5: Soups and Stews 86 Fire Ice: Intro to Extreme Temperatures in Korean Dining 87 Soft Tofu Soup (Sundubu Jjigae) 88 Kimchi Stew (Kimchi Jjigae) 90 Soybean Paste Soup with Clams (Jogye Doenjangguk) 92 Seaweed Soup with Beef (Sogogi Miyeokguk) 94 Soybean Sprout Soup (Kongnamulguk) 96 Beef Daikon Soup (Sogogimuguk) 98 Spicy Fish Stew (Maeuntang) 100 Spicy Beef Soup (Yukgaejang) 102Chapter 6: Porridges 104 Intro to Juk 105 Pine Nut Porridge (Jatjuk) 106 Black Sesame Porridge (Heukimjajuk) 107 Sweet Red Bean Porridge (Danpatjuk) 108 Sweet Pumpkin Porridge (Hobakjuk) 110 Seafood Mushroom Porridge (Haemul Beoseot Juk) 112Chapter 7: Noodles and Rice Cakes 114 Intro to Noodles 115 Spicy Cold Noodles (Bibim Guksu) 118 Rice Cake Soup (Tteokguk) 120 Hand-Pulled Dough Soup with Potatoes (Gamja Sujebi) 122 Knife Noodle Soup with Clams (Bajirak Kalguksu) 124 Sweet Potato Noodles (Japchae) 126 Cold Buckwheat Noodles (Mulnaengmyun) 128 Chapter 8: Snacks and Street Food 130 Intro to Bunsik 131 Spicy Rice Cakes (Tteokbokki) 132 Brown Sugar Pancakes (Hotteok) 134 Brown Sugar Sticky Rice (Yaksik) 136 Kimchi Fried Rice (Kimchi Bokkumbap) 138 Pickled Radish (Tongdakmu) 139 Egg in a Bowl (Gyeranjjim) 140 Seaweed Rice Roll (Gimbap) 142 Bbopkki 145Chapter 9: Cocktails and Anju 146 Intro to Korean Drinking Culture 147 Watermelon Soju (Subak Soju) 148 Persimmon –Red Date Punch (Sujeonggwa) 150 Yogurt Soju (Yakult Soju) 152 Intro to Anju 153 Army Stew (Budaejjigae) 154 Seafood Green Onion Pancake (Haemul Pajeon) 156 Kimchi Pancake (Kimchi Buchimgae) 158Chapter 10: Korean Fusion 160 Intro to Foreign Food In Korea 161 Omelet Fried Rice (Omurice) 162 Sweet Sour Pork (Tangsuyuk) 164 Black Soybean Noodles (Jjangmyeon) 166 Spicy Chicken Tacos (Buldak Taco) 168 Korean Burgers (Kimchi Galbi Burger) 170Spicy Octopus Over Rice (Nakji Dupbap)This is a supersimple, delicious seafood dish to soak up your rice with. I've used frozen octopus in this recipe to cut down the prep time. You can also use squid instead of the octopus. Cooking time: 20 minutes Makes: 3 or 4 servingsIngredients:2 pounds octopus, cleaned and cut into bite-size pieces1 medium carrot, peeled1 Korean green or red chile pepper1 medium onion3 green onions, white and green parts1/4 medium green cabbage3 cloves garlic, peeled1(1/2-inch) piece fresh ginger, peeled2 tablespoons Korean red chile flakes1 tablespoon soy sauce2 teaspoons sugar3 tablespoons olive oilSalt 1 tablespoon toasted sesame oil4 cups freshly cooked riceToasted sesame seeds, for garnish Fresh octopus might be hard to find in regular grocery stores, but if you do find it, make sure you get rid of the intestine and clean it before using it. You can find already cleaned and cut octopus in the frozen seafood section of Korean grocery stores. Prep the Veggies! Wash all of the veggies. Cut the carrot and chile into thin pieces and cut the onion, green onions, and cabbage into chunky bite-size pieces. Slice the ginger, then crush the garlic and ginger. The SauceMix the chile paste, 1 tablespoon of the chile flakes, soy sauce, and sugar. Set aside. Quickly blanch the octopus in boiling water for a minute, then set it aside. Octopus loses its delicious juice and becomes tough and rubbery when it's overcooked. So DON'T OVERCOOK IT!Over high heat, heat up the oil with the garlic, ginger, and the remaining 1 tablespoon chile flakes for a few seconds, then add the onion, carrot, and cabbage. Season with a pinch of salt and saute it for a couple of minutes. Add the blanched octopus, chile, green onions, and the sauce. Saute for a couple of minutes, until all the ingredients are cooked. Finally Turn off the heat, drizzle with toasted sesame oil, and mix well. Serve over freshly cooked rice and sprinkle with toasted sesame seeds for garnish! Enjoy