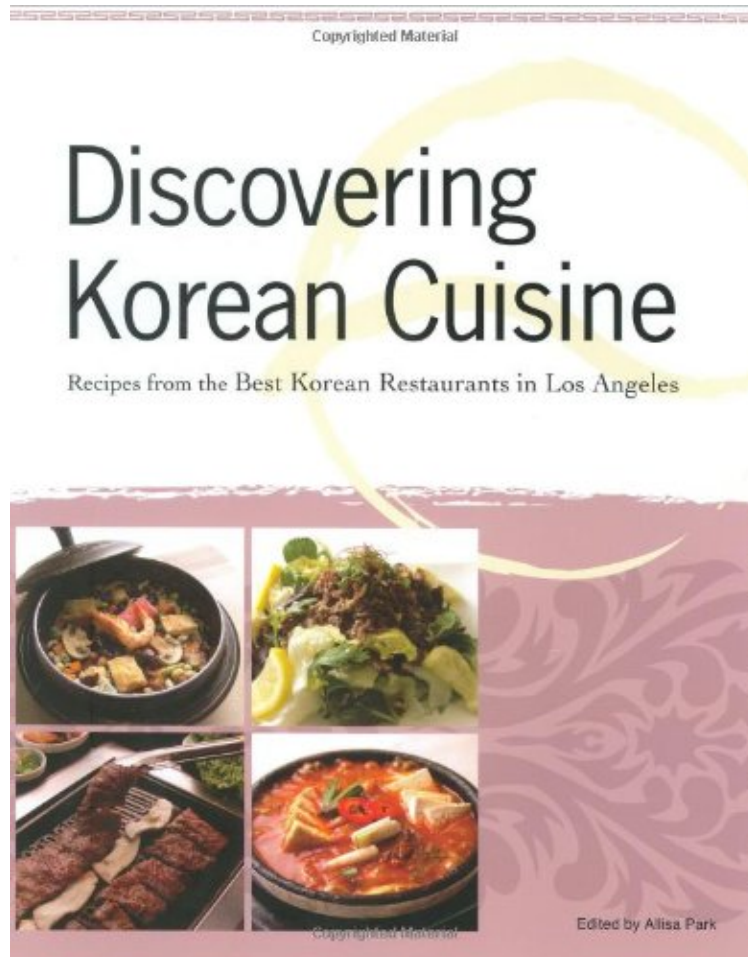


(Free read ebook) Discovering Korean Cuisine: Recipes from the Best Korean Restaurants in Los Angeles

Discovering Korean Cuisine: Recipes from the Best Korean Restaurants in Los Angeles

From Allisa Park

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#974548 in Books Allisa Park 2007-04-01 Original language: English PDF # 1 10.75 x .43 x 8.501, 1.44 #File Name: 0978541804170 pages Discovering Korean Cuisine Recipes from the Best Korean Restaurants in Los Angeles | File size: 68.Mb

From Allisa Park : Discovering Korean Cuisine: Recipes from the Best Korean Restaurants in Los Angeles before purchasing it in order to gauge whether or not it would be worth my time, and all praised Discovering Korean Cuisine: Recipes from the Best Korean Restaurants in Los Angeles:

1 of 1 people found the following review helpful. BEYOND KIM CHI By W Griffin I gave this book to my wife who just happens to be Korean and just happens to have a sister who owned and ran a Korean restaurant meaning she isn't easily impressed. But she was impressed with Discovering Korean Cuisine. At least she was impressed with the fabulous photography... and impressed with the elegant layout. However she commented that directions for preparation were often vague. Other reviewers have pointed out that ingredients in traditional recipes were often missing. Whether this was an adaptation to American tastes or secret ingredients restaurants simply will not disclose I

can't say. We haven't prepared enough of these recipes to make a final evaluation. However you can contrast that with my tastes which rate kim chi high on the phooey list - I would rather eat sauerkraut straight up. So maybe changes and omissions are meant for people like me. Ultimately I will have to defer to my wife as we try some of these dishes. The large majority of reviewers gave it five stars so there must be something to like. If in the end it only needs an additional ingredient or two you can certainly add a handwritten footnote. Bottom line... is traditional the enemy of good? 2 of 2 people found the following review helpful. DeliciousBy Sandy P I've been cooking Korean for years, but the one thing I've never been able to master is the soondubu (soft and spicy tofu stew). I've tried recipes from every Korean cookbook there is...been to all the sites (Maanchi/Aeris/etc...) and still haven't been able to recreate that fantastic taste and texture: until now. The soondubu recipe in *Discovering Korean Cuisine* is JUST like I remembered eating in the restaurants, and the missing step is something I would have never imagined and involves all the same ingredients I'd been using but ages the sauce for a few days. What a difference! The other recipes look pretty good as well, and I don't see any of the missing steps alluded to in other reviews, but I've only cooked a handful of the dishes, though I've made the soondubu countless times now, and each time it's still perfect. Also, some of the recipes can simply be tweaked to personal preference. For example, I don't like clams in my tangjan-jigae. I also don't like radishes in my Yukgaejang. However, that doesn't mean these dishes aren't supposed to have them in there...I happen to know Korean housewives who do or do not put those ingredients in their versions based on how their moms cooked it. 20 of 20 people found the following review helpful. Best Korean cookbook I've ever found! By E. Kim As a Korean who does not know how to cook authentic Korean dishes, I've been looking for a good Korean cookbook for the last 20 years and I have yet to find one which is as great as this cookbook. As the front cover states, these are the actual recipes from the best Korean LA-area restaurants. When I first thought about that, I thought that the recipes may be too difficult. But the exact opposite is true. First of all, they have individual pictures of each of the ingredients that will be used in the book at the beginning of the book. Since the book is written to appeal to non-Koreans as well, everything is explained to the detail. EACH recipe is illustrated, just about step-by-step. They even give you the "hints" from the pro's. It is the best!!!

A step-by-step guide to re-creating healthy, delicious, Korean-style dinners, this book unlocks the mysteries behind these delicacies in an approachable, illuminating manner. Featuring contributions from 12 of Los Angeles's most prominent Korean restaurants, this cookbook includes recipes ranging from mainstays such as kimchi, bulgogi (marinated beef), mu-saengchae (spicy Korean radish), and bossam (boiled pork) to specialty dishes such as jjim-dak (vegetable chicken stew), hobak-juk (squash porridge), and jjam-bong (spicy noodle soup with seafood). Besides the typical listing of ingredients and instructions, each recipe contains a progression of photographs illustrating various stages of preparation along with the completed dish. A handy introductory section visually identifies common ingredients and details how to complete the basics—cleaning, peeling, dicing, slicing, shredding, and preparing broths and rice. Those inspired to visit the restaurants themselves will find contact information and a map of their locations in the back of the book.

From Publishers Weekly Starred . Packed with over 75 recipes from some of L.A.'s top Korean restaurants, this outstanding collection will appeal to those who've never even set foot in southern California, let alone Korea. Opening with an exhaustive, photograph-rich overview of key ingredients and preparation techniques, the book offers step-by-step instructions for simple and complex dishes ranging from appetizers to sides, salads, entrees and desserts. There are a bevy of recipes for traditional dishes such as kimchi, porridge and ribs, as well as specialty and fusion dishes to ensure palates never get bored. Budding cooks can choose from familiar fare such as Bulgogi, a marinated and stir-fried beef dish, or the more exotic, such as Jellyfish Salad, Spicy Monkfish or Seafood Vegetable Stew. Though dishes can intimidate, cooks will find their meals coming together quickly once the initial preparation is done. The book's strongest suit is its breadth of flavors and styles—there are recipes for virtually every protein source, from pine nuts to pork to tofu—offering mouthwatering options for every kind of diner. Copyright © 2003; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "I've never seen such a comprehensive collection of authentic Korean recipes. Traditional cuisine, exciting new fusion dishes, it's all in here." —Ki Young Lee, president, Los Angeles Korean American Restaurant Association