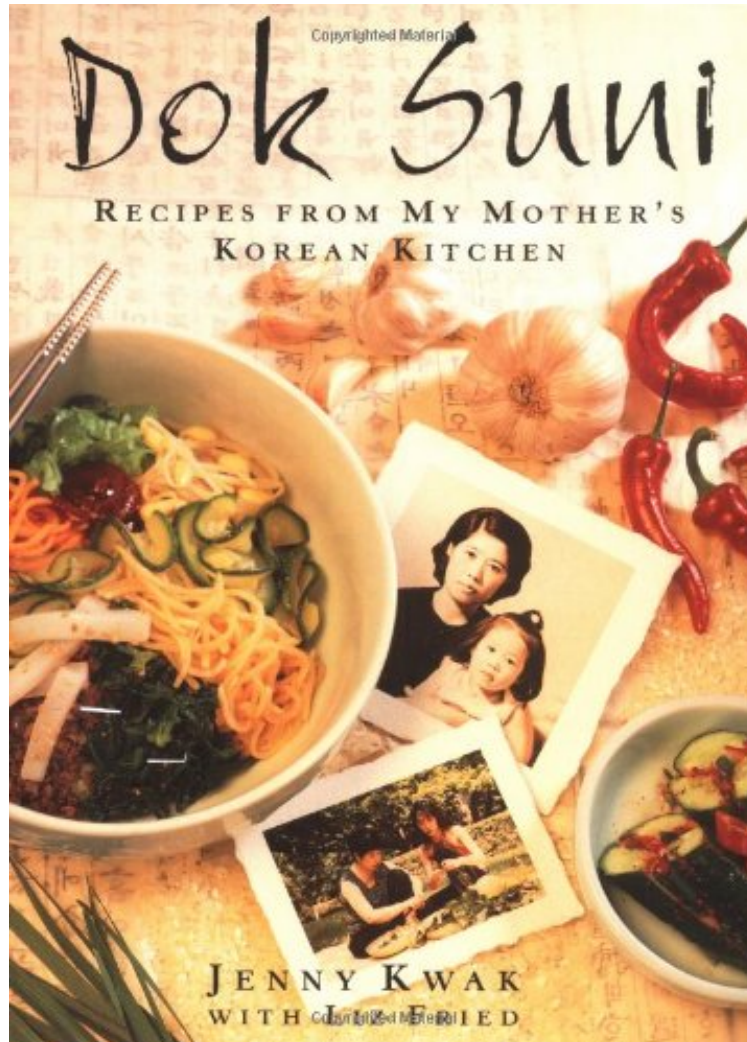


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Dok Suni

Jenny Kwak, Liz Fried
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#271337 in Books St Martins Press 1998-10-15 1998-10-15 Ingredients: Example Ingredients Original language: English PDF # 1 9.33 x .62 x 7.26 | .99 #File Name: 0312192614144 pages | File size: 34.Mb

Jenny Kwak, Liz Fried : Dok Suni before purchasing it in order to gauge whether or not it would be worth my time, and all praised Dok Suni:

1 of 1 people found the following review helpful. What every ethnic cookbook should aspire to be! By BroncoNo
cookbook is going to be 100% comprehensive, but should be able to get you started on your cooking adventure in that particular field. This book really hit the nail on the head. Jenny Kwak goes through ingredients, places to shop, and tools necessary to make good Korean food. The recipes cover all my favorite dishes and most of the major Korean dishes that anyone would ask for, although there are rarer dishes you'd have to search online for. Armed with the knowledge in this book, I think you'd be in better shape to tackle any Korean dish, even a rarer one you'd have to search elsewhere for. My ABSOLUTE favorite part of this book is Jenny Kwak's comments. She talks at length about

how she feels smelling roasting sesame seeds, growing up in a household where cooking these meals had such a special meaning, and even gives background stories of each dish. Some dishes are made in the winter time to warm you up, some to revitalize your health, some dishes people believe help you grow. If you listen to stories from Korean households her book really accurately keeps with Korean tradition on these meals. I HIGHLY recommend this book. The only criticism I think someone could come up with is it's not a huge volume on every single Korean dish you could think of, but I've personally have only had to look up 2 dishes elsewhere in the 12 years since I first picked up this book, and the lessons I learned from this book helped me make them anyway. 6 of 7 people found the following review helpful. Delicious! By Sophie I am a vegetarian, so I can't answer to the criticism of the beef recipes, but I've had the duk bok gee, jap chae, kim chee soup, tofu side dish, and several others (probably spelling these incorrectly) - and they all turned out GREAT, better than my mother's cooking. There were no problems in the amount/proportions of the ingredients like previous reviewers indicated and I refer to this cookbook, pages spattered with food, often when I feel like eating Korean. This is the first Korean cookbook I own (I'm Korean), and I never felt the need to purchase another one. 2 of 2 people found the following review helpful. Wonderful compendium of Korean home cooking By Kathleen Meyer "Dok Suni" is a wonderful compendium of Korean home cooking techniques. I especially enjoyed the marinating techniques using pureed kiwi to tenderize Bulgogi and Kalbi. For years, I have been searching for good recipes to duplicate these Korean dishes. Jenny Kwak's versions were sublime.

In Dok Suni, Jenny Kwak offers a loving and delicious introduction to the most exciting cuisine in the food world today-- Korean cooking. Whether you are one of the millions of Americans who are already devotees of the spicy, healthful, home-style world of Korean food or you're trying it for the first time, Dok Suni will delight with flavorful, authentic, easy-to-prepare specialties and a taste of the family traditions that come to life in every dish. Ranging from hearty and spicy soups (said to heal whatever ails you), barbecued beef favorites, and rice and noodle dishes to seafood and chicken specialties and the irresistible appetizers and side dishes that make every Korean meal complete, the recipes include: sauteed Korean vermicelli with vegetables * ginseng chicken in broth * spicy stewed crab * beef barbecue with sesame-salt dipping sauce * Korean dumplings * seafood pancake * stuffed zucchini * hearty kimchi soup * among many others. More than a recipe collection, Dok Suni (the name means "strong woman") opens the door to an entire cuisine. Sprinkled with handed-down fables, secrets for easy preparation, and loving salutes to an immigrant mom who worked hard to make it in America and shows her love through her out-of-this-world kitchen creations, the book is a truly passionate celebration of Korean cooking and eating.

.com Dok Suni is an enchanting combination of personal narrative and appealing recipes in which Jenny Kwak shares stories and food from her mother's Korean kitchen. Since few cooks are familiar with Korean food, it is helpful that Kwak's descriptions of each dish tell what results to expect: Spinach and Clam Soup, you discover, "is good boiling hot (yet) there is a cool sensation about the flavor ... from the clams." The 70 recipes in this volume include important classic Korean dishes. There are six versions of Kim Chi, the incendiary pickle made from cabbage or other vegetables, garlic, and mounds of red pepper. Bibimbop, a dish of sauteed chopped vegetables served over rice-- often in a heated clay dish--is topped with a raw egg that cooks as you mix it in. Proving how much Koreans love beef, Kwak gives her mother's recipes for Bulgogi and Kalbi. Bulgogi is thinly sliced beef marinated in soy sauce, sesame oil, and rice wine, then grilled. The short ribs used for Kalbi are similarly marinated before they are barbecued. A caveat is necessary. Though Dok Suni is coauthored by a native English speaker, select recipes contain some questionable or incomplete directions. For the Pumpkin Porridge, the black beans are cooked for only five minutes, and no presoaking is called for, which seems an inadequate cooking time. Where brown rice is called for, there is no indication whether to use short or long grain. This being said, the book is still an inspirational introduction to Korean cooking that's also filled with Korean folklore and charming family narratives. --Dana Jacobi From Library Journal The second book on Korean food in a matter of months is proof that interest in this cuisine is indeed growing. Kwak and her mother own a popular Korean restaurant in New York City (Dok Suni, its name, means "strong woman"). Kwak's book is a more personal one than Deborah Coultrip-Davis and Young Sook Ramsay's *Flavors of Korea* (LJ 9/15/98) and, unlike their book, is not vegetarian. However, Coultrip-Davis and Ramsay include far more recipes than Kwak's 75, with more information about the cuisine as well. Still, given the paucity of books on the subject, Dok Suni is recommended for most larger collections (despite its inflated price). Copyright 1998 Reed Business Information, Inc. "Every dish at Dok Suni's tastes as if Jenny's mother made it. It's not just home-cooked-- it's mother-cooked." ?Quentin Tarantino "Thanks to Jenny Kwak, I'll be able to create fabulous, aromatic, and piquant Korean dishes in my own kitchen. Her recipes are sensational, but I also love her stories. Leafing through the pages of Dok Suni, I felt as though I were in the kitchen with Jenny and her mother, listening, learning, sampling." ?Lisa See, author of *On Gold Mountain: The One-Hundred-Year Odyssey of a Chinese-American Family* and *Flower Net* "I understand that Dok Suni means 'strong woman,' and that's got to be true, because it takes a strong woman to make ribs this good." ?Alex Rockwell, filmmaker