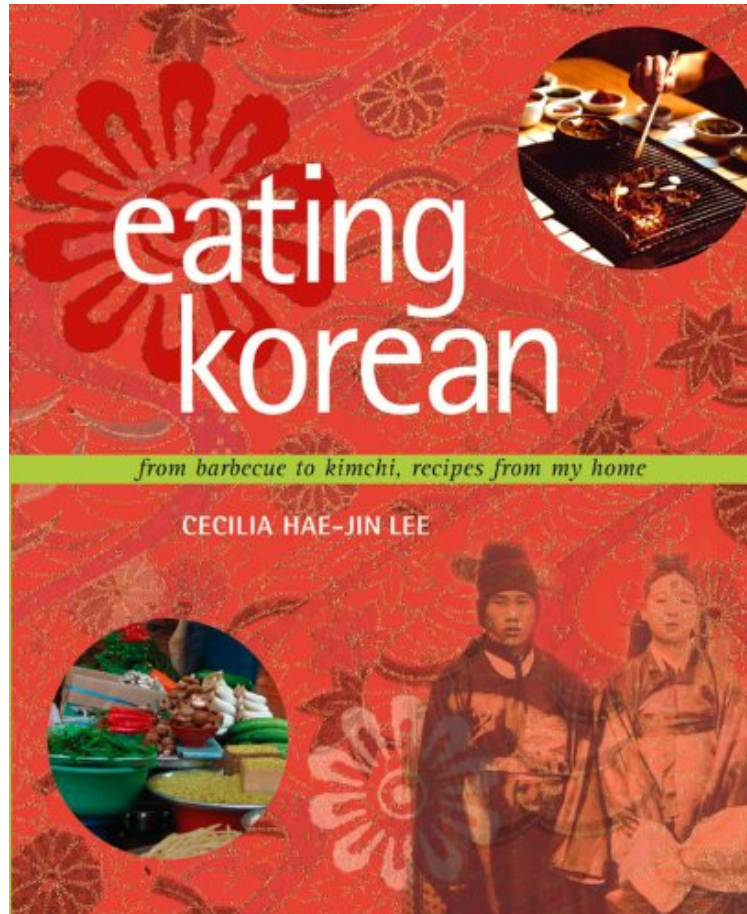


(Library ebook) Eating Korean: from Barbecue to Kimchi, Recipes from My Home

Eating Korean: from Barbecue to Kimchi, Recipes from My Home

Cecilia Hae-Jin Lee

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#610035 in Books 2005-01-07 2005-01-21Original language:EnglishPDF # 1 9.25 x .96 x 7.50l, 1.66 #File Name: 0764540785272 pages | File size: 36.Mb

Cecilia Hae-Jin Lee : Eating Korean: from Barbecue to Kimchi, Recipes from My Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Eating Korean: from Barbecue to Kimchi, Recipes from My Home:

0 of 0 people found the following review helpful. Quick, easy recipes without needing a specialty grocerBy Nathalie LauzeThis is an excellent introduction to Korean cuisine. This cookbook is not just a collection of recipes without context, it also provides plenty of cultural grounding for the meals and ingredients it presents. The recipes have been calibrated to be US food desert friendly, so even if you don't have some variety of Asian grocery in your neighborhood you should be able to make anything in this book. The cuisine is generally surprisingly easy and often fast to make. If you're accustomed to turning to carbs and cheese to make a fast meal in the middle of a busy life, this book will provide you a healthier alternative. I borrowed it from my local library while taking Korean classes, and fell in love with the food so I had to buy my own copy!0 of 0 people found the following review helpful. My wife lives by this bookBy CoderpittMy wife and I love Korean food. She has been cooking Korean almost non-stop for about 4 months

now. We even make our own kimchi. It's a good book that has background as well as recipes. Take it for that. It isn't some encyclopedic Korean food book. Keep in mind each area pretty much as a distinct taste, so no two recipes would taste the same. If you like Korean food and plan on cooking it without family recipes, then this is definitely one to add to the shelf. Just don't keep it there.... that would be a waste. 14 of 15 people found the following review helpful. A good basic introduction to Korean cooking

By Michael J. Edelman

Like a lot of Western fans of Asian cooking, I never am quite sure if what I'm eating in a restaurant is the real, authentic cooking of a region, or an overly Westernized version. Korean food has not been homogenized to the extent that Chinese and Thai food have in this country, but unless you're dining with a Korean-born companion you can never know for sure. The same goes for cookbooks; is this the real recipe someone would serve in their home in Korea, or something that's been homogenized to a MacDonld's-trained palate?

I bought "Eating Korean" after reading reviews both here and at a few on-line bulletin boards for Korean expats and Korean-Americans. The general consensus was that while the recipes were toned down a bit in seasoning, they are indeed authentic. So far, my experience has been that carefully following the recipes in Celia Hae-Jin Lee's book will deliver something very close to what I've had in various restaurants. I've made her seafood pancakes (Pa Jun), kimchee pancakes, and various namool, and all have come out very close to what I expected. Unlike some cookbooks for non-western cuisines, no special cookware or difficult techniques are required for most of the recipes presented here. A large pot and a skillet or wok should suffice for most any recipe. Grilled meats like Bulgogi can be made on a barbecue grill. You might want to buy a traditional bowl for serving the hot BiBimBop, or some large mason jars for making Kimchee, but that's about it. Aside from the recipes, the author's stories of growing up Korean in Korea and America are very enjoyable, and provide a context for the recipes; I was greatly reminded of another favorite cookbook, "Every Grain of Rice: A Taste of Our Chinese Childhood in America", which, although about Chinese and not Korean cooking, has a similar narrative structure.

Experience the savory secrets of the "other" Asian cuisine

In *Eating Korean*, the gifted food writer and award-winning chef Cecilia Hae Jin-Lee invites us to join her in discovering the unique cuisine and culture of her native land. Pairing delectable, authentic recipes with personal recollections and details on Korean traditions, *Eating Korean* offers an accessible and tempting introduction to the fresh and flavorful world of Korean cooking. "Cecilia's stories remind me of my childhood. You can picture everyday Korean life while reading this book. The recipes keep Korean traditions well, yet are easy to follow. This is the best Korean cookbook published in English." --Sejung Kim, Media/PR Manager, Korean Cultural Center

"*Eating Korean* contains not just recipes, but charming sketches of Korean life that bring this delicious, healthful cuisine to life. The recipes are so clear and simple, I'll use them often." --Barbara Hansen, and James Beard Award-winning author

"Her stories will inspire you to put up gallons of kimchi (try the cucumber) and flip dozens of green-onion pancakes."
(New York Times, June 5, 2005)