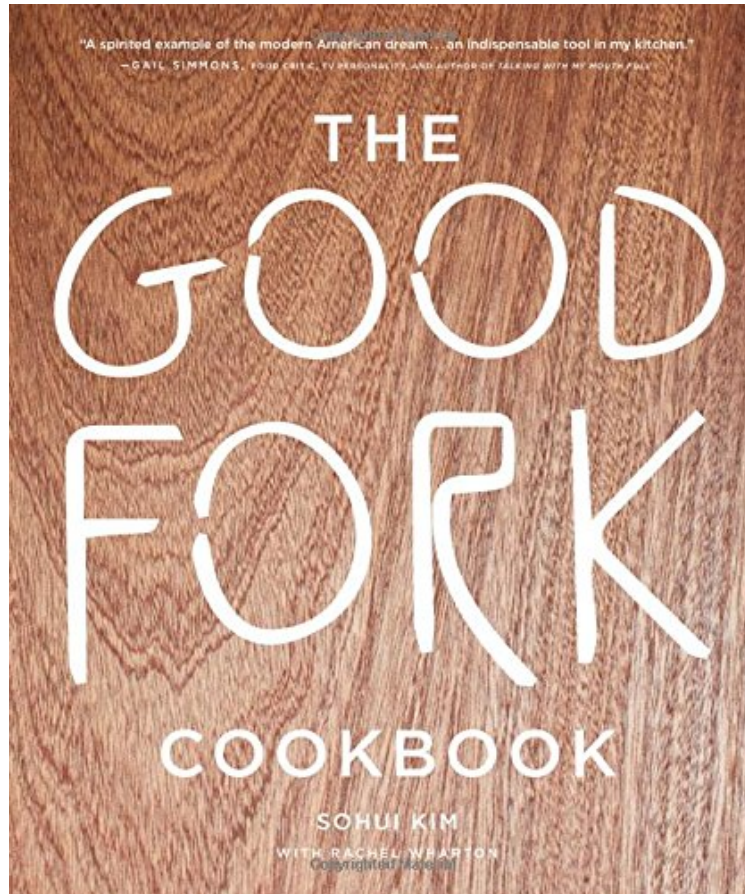


(Free download) Good Fork Cookbook

Good Fork Cookbook

Sohui Kim

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#603820 in Books Kim Sohui 2016-11-01 2016-11-01 Original language: English PDF # 1 9.00 x 1.00 x 7.50L, .0 #File Name: 1419722336224 pages The Good Fork Cookbook | File size: 34.Mb

Sohui Kim : Good Fork Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Good Fork Cookbook:

1 of 1 people found the following review helpful. Worth the price. By Sonny Scott A fun book that has good recipes. Ingredients are not hard to come by for the most part. A bit of history about the restaurant thrown in for interesting reading. 1 of 1 people found the following review helpful. Five Stars By anne mckay One of my favorite cookbooks. 8 of 9 people found the following review helpful. This is a keeper. By Martha I've been cooking for almost 50 years, and my family and friends love what I make. I buy lots of cookbooks, and read them before I go to sleep at night. I remember what I read and cook from the keepers. "Meh" ones go to Half-Price Books. I can read a recipe and taste how it will turn out. That said, The Good Fork arrived today, and I can tell it's going to be a keeper. The flavors are just different enough to be fresh, but oh so flavorful. The stories and photos are charming and really add to my enjoyment. I look forward to cooking my way through this one.

For more than 10 years, The Good Fork has been one of Brooklyn's favorite restaurants. It's a neighborhood spot that

offers a rare treat in the crowded, slick New York food scene: a restaurant that feels like home. Chef Sohui Kim and her husband live down the block, blurring the lines between their kitchen at home and the restaurant kitchen. The Good Fork Cookbook is packed with Kim's recipes for flavorful, globally inspired cuisine that a home cook can make any night of the week. Her influences and techniques range from French and Italian to American and Korean, but every dish is comforting, unfussy: Pork Dumplings; Korean-Style Steak and Eggs with Kimchee Rice and Fried Eggs; Buttermilk Fried Chicken and Waffles; and more. The Good Fork Cookbook shares the recipes that made The Good Fork Brooklyn's favorite mom-and-pop shop.

"I believe that deep down inside, every American cook wants to cultivate the delicate touch, thoughtful spirit, and audacious flavors found in Sohui's cooking. Her distinctive style of combining Korean traditions with contemporary American flavors in such a personal way makes her cooking, her restaurants, and now her cookbook a reference point for all that is good in our food world today."