

Good Morning, Kimchi!: Forty Different Kinds of Traditional Fusion Kimchi Recipes

Sook-ja Yoon

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Sook-ja Yoon : Good Morning, Kimchi!: Forty Different Kinds of Traditional Fusion Kimchi Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Good Morning, Kimchi!: Forty Different Kinds of Traditional Fusion Kimchi Recipes:

4 of 4 people found the following review helpful. Excellent how-to with specific visual (picture) instructions for recipes and many recipe variation suggestions By Audity This book is excellent. I have been searching for a book that gives the specifics of kimchi in addition to specific various traditional recipes and contemporary options. She gives visual, picture by picture instructions and nutrient details. The author has a PhD in nutrition and is an educator. I am very impressed. 12 of 12 people found the following review helpful. Great book but the translation could have been better. By James Strangelove I love this book but one word of warning some areas of the book could have been better written. Example several recipes say "pickle lightly" for an explanation you have to go back to the start of the book but

no reference is listed. That said if you have some Kimchi making knowledge this book can take you to the next level. 1 of 1 people found the following review helpful. Great book about kimchi By Jonathan Alexander Good book that gives good insight about Kimchi.

In part one of Good Morning, Kimchi, readers are taken on an odyssey through the pickled vegetable's theory and history, the science of the dish, along with its many different tastes, the ingredients and utensils needed to make it, and the customs associated with kimchi itself. In part two, facts concerning the reality of making kimchi are introduced before 20 types of traditional kimchi, all using Korean ingredients, are explained, and then 20 different types of fusion kimchi that blend ingredients from around the world with this distinctly Korean staple.