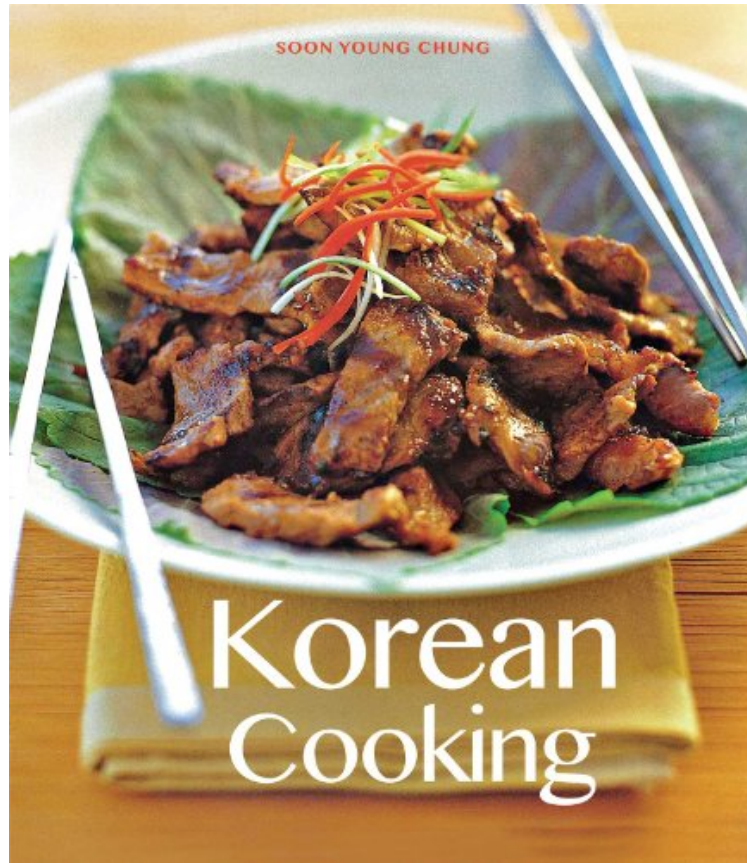


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Korean Cooking (The Essential Asian Kitchen)

Soon Young Chung

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Soon Young Chung : Korean Cooking (The Essential Asian Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Korean Cooking (The Essential Asian Kitchen):

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Korean cuisine is today's new "it" food, and Korean Cooking is the perfect introduction to making it at home. With a tantalizing balance of tastes and textures and the satisfying crunch of pickled and fermented vegetables, Korean dishes deliver incredible variety to every meal—and its emphasis on vegetables and grains makes these dishes as healthy as they are delicious! But while Korean BBQ restaurants are popping up around the country and the recent release of Chef Roy Choi's acclaimed memoir, L.A. Son, has turned a spotlight on its incredible flavors, home cooks are still

mystified by the process of making Korean food. Thankfully, award-winning chef Soon Yung Chung takes the stress out of cooking Korean. Filled with simple recipes and using ingredients that can be found in most American grocery stores, this Korean cookbook gives readers step-by-step recipes on how to make Korean barbecue and kimchee plus other popular favorites like: Zesty Bean-noodle Japchae, Rice and Vegetable Bibimbap, Steamed Spare Ribs. Accessible and easy-to-follow, Korean Cooking will tempt home cooks at every level of expertise to incorporate the tantalizing combination of fiery peppers and fragrant sesame oil into their dinner repertoire.

About the Author Soon Yung Chung is an award-winning Korean food expert with more than 20 years experience in the art of Korean cuisine creation. She was the winner of the Gold medal at the prestigious Korea International Food Contest in 1994 and has appeared on Korea's popular television station KBS TV. She began her restaurant career in Korea, where she is certified as a Craftsman Cook for Korean Food. After moving to Australia, she has worked in several restaurants in Sydney and served as a consultant to the Korea House of the Foundation for the Preservation of Cultural Properties Korea.