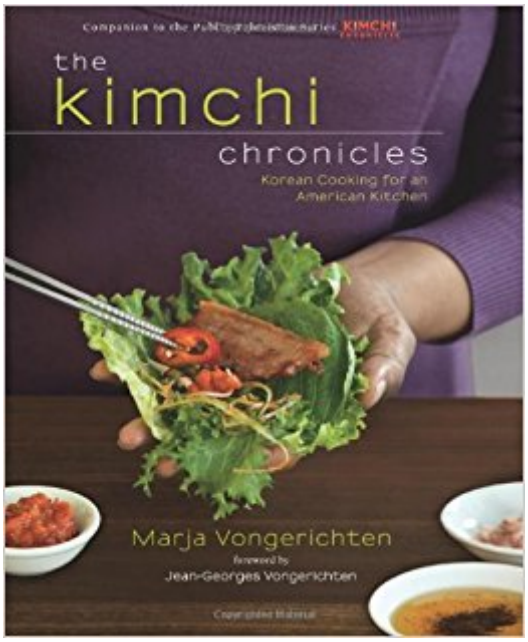
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The Kimchi Chronicles: Korean Cooking For An American Kitchen



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Synopsis

Long a favorite of in-the-know foodies, Korean cuisine is poised to become the next big food trend,with dishes like bibimbap and kimchi popping up on menus nationwide. In a new PBS series that willbegin airing in May 2011, Marja Vongerichten and three-star Michelin chef Jean-Georges Vongerichten will give viewers an insider's look at Korea as they travel the country and experience its authentic flavors and cultural traditions. As the show's companion cookbook, The Kimchi Chronicles will include a recipe for every dish featured, explaining how they can be easily duplicated in an American kitchen. Chef Vongerichten will also offer original dishes with a lighter, modern flair, showing how the flavors of the Korean table can be readily integrated into any meal.For lovers of Korean food, those eager to experiment in search of an accessible introduction to thisintriguing cuisine, and readers who just want a little taste of culinary and cultural exploration outside the Western Hemisphere, The Kimchi Chronicles is sure to provide plenty of inspiration, information, and entertainment.

Book Information

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Customer Reviews

Marja Vongerichten is a Korean-born former actress and model. At home with her husband, Jean-Georges Vongerichten, she cooks authentic, Korean dishes. She and Jean-Georges live in New York City with their daughter Chloe.

I have collected cookbooks for years but never any which featured Asian cooking. This is an interesting guide to Korean dishes which I had never had the pleasure of sampling until a few years

ago. My late husband's client was a lovely Korean woman who had come to America and saved for years to open a Korean restaurant. Coincidentally, one of my brothers moved back to our city after spending a lot of time in Korea and developing a taste for the cuisine. Thus began my love affair with Korean food and my desire to create the dishes for myself. The book has lots of lovely illustrations, not only of the food, but photos of family & friends. The author gives a short history of her life both in Korea and in the US which I found utterly charming. The recipe instructions are easy to follow and not difficult to prepare. It was just what I was looking for and I've found it to be an excellent cooking reference for me and a good companion book for the PBS television series of the same name.

This book is excellent. It is a very high-quality piece, and can serve as decoration or as a practical cookbook. As a cookbook, though, it is somewhat lacking. The recipes that are there are GREAT. Seriously, they are VERY good recipes, and pretty practical. However, you might expect a cookbook to be packed with recipes and made with sturdy pages. This is more of a designer book--the pages are high quality, and glossy. They won't hold up against the splashes of Kimchi juice that you will unleash upon your kitchen when you start pumping out high-quality Korean food. :)Seriously though, it's an excellent book, and I do recommend it. It just isn't the typical American-style cookbook. It's much better.

This is an amazing book, with some great recipes. A must for anyone learning how to make Kimchi.

Just got the book for two week, but already tried a number of recipes, all coming out quite well. I plan to try to more. One issue I have so far, though, is the recipes ask for too much meat. "Easy Braised Chicken" and "Spicy Pork Stir-Fry" would taste best with half the meat.The book vendor is great. I got the book for half the price, and it is as new as a new book.

I bought this book after seeing the television series. It has accessible recipes with relatively easy-to-find ingredients for Americans, with interpretations by the author's husband, famed chef Jean-Georges Vongerichten. I made the Ginger Fried Rice, with a sunny-side-up egg on top, as a fuss-free gateway into the flavors of Korea. It was a big hit with my (admittedly, foodie) children. There is a whole chapter on Korean Barbecue, previously the only way I had eaten anything Korean. The dessert chapter, entitled "A Little Something Sweet", is indeed little, only 3 recipes; a sweet pancake, an ice cream flavored with a fermented rice beverage, and sesame seed brittle. But

Asian food in general is light on the sweet dishes, anyway. Go make yourself a nice bibimbap with a fruit salad for dessert, and you'll be fine.

I really enjoy the book. The PBS show looked so good and appetizing, I had to buy this book. Japanese, Indian and Korean foods require a lot ingredients. This cook book makes it real easy to follow. It helps to have an Asian store close by when cooking international recipes. It's one of the better Korean cookbooks that I have.

Two thumbs up.

One of my favorite cookbooks ever. I owned the hard cover version, but I am migrating all my books into kindle versions and I had been repurchasing digitally only those books worth keeping forever, this book made it to the digital selection.I love the sauces!!!

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