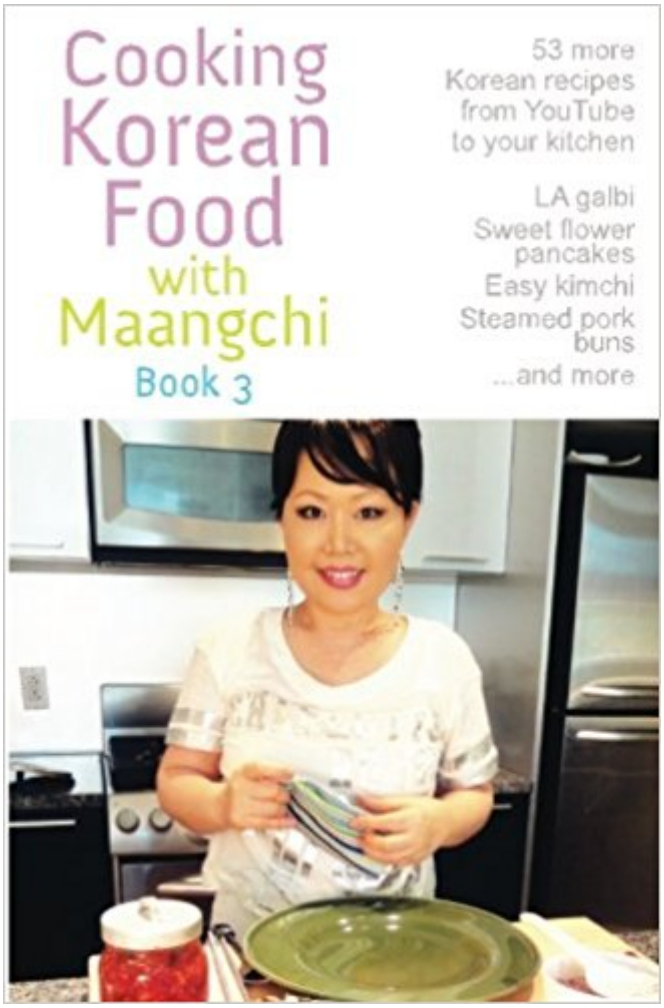
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Cooking Korean Food With Maangchi - Book 3



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Synopsis

This is the second, revised edition of the 3rd volume of Maangchi's popular Korean cookbooks. If the much-hyped Korean Wave has an online culinary beachhead, it's surely "Maangchi's Korean Cooking Show," the YouTube channel run by Maangchi (aka Emily Kim) that has become a sensation with a generation hungry for something different, healthy, and genuine. Racking up more than 6 million views, the videos are straight-forward, honest, humorous, and authentic. They tackle one mysterious Korean dish at a time, showing viewers how to cook with verve and zest. If thereÃ¢â ¬â„¢s a wave, or a shift, it's happening right here. This cookbook contains 56 recipes from those videos and her popular website www.maangchi.com. ItÃ¢â ¬â„¢s written and laid out to be accessible, current, and comprehensive, useful for the amateur and the professional alike. If youÃ¢â ¬â„¢re curious about cooking Korean food, this is the best place to start. And if you think you know how to cook it already, think again: the wave hasnÃ¢â ¬â„¢t crested yet. ItÃ¢â ¬â„¢s just getting started. Recipes in the book include: Beef Dishes: BBQ ribs (LA Galbi) Korean style beef tartare (Yukhoe) Salty beef side dish (Jangjorim) Main Dishes: Rice Seasoned tofu pockets with rice (Yubuchobap) (includes traditional and HalloweÃ¢â ¬â„¢en versions) Sweet, sour, and crispy beef (Tangsuyuk) Hand-torn noodle soup (Sujebi) (includes spicy and nonspicy versions) Soy milk noodle soup (Kongguksu) Noodles, meat, seafood, & vegetable soup (Jjamppong) (includes spicy and nonspicy versions) Rice cake soup (Ddeokguk) Soups (Guk): Cold cucumber pickle soup (Oijangajji naengguk) Dried pollock soup (Bugeoguk) Cabbage & soybean paste soup (Baechu doenjangguk) Soybean sprout soup (Kongnamulguk) (includes spicy and nonspicy vegetarian versions) Stews: Ground-soybean stew (Kongbijijjigae) Pork bone soup (Gamjatang) Porridges: Chicken and rice porridge (Dakjuk) Abalone porridge (Jeonbokjuk) Kimchi: Easy kimchi (Mak kimchi) Cucumber pickles (Oijangajji) Perilla leaf kimchi (Kkaennipkimchi) Perilla leaf pickles (Kkaennip jangajji) Broccoli pickles Side dishes (Banchan): Cucumber pickle side dish (Oijangajji muchim) Radish salad (Musaengchae) SautÃƒÂ©ed sea plant (Miyeok julgi bokkeum) Avocado appetizer Ginkgo nut skewers Seasoned dried shredded squid (Ojingeochae muchim) Collard Greens (includes Korean-style and vegetarian versions) Mung bean jelly side dish (Cheongpomuk muchim) Spicy pan fried tofu (Dubu buchim yangnyumjang) Pan fried tofu in soy sauce (Dubu ganjang jorim) Spicy stir-fried fish cakes (Uhmook bokkeum) Cooked radish side dish (Muwoonamul) Skewered pancakes w/vegetables & beef (Pasanjeok) Butternut squash pancake (Hobakjeon) Zucchini pancake (Hobakjeon) Grilled mackerel (Godeungeo gui) (includes pan-fried and oven grilled versions) Spicy stir-fried pork (Doejibulgogi) Kimchi pancake (Kimchijeon) (includes versions made with chopped kimchi and whole-leaf kimchi) Snacks: Burnt rice

(Nooroongi) Steamed pork buns (Jjinppang mandu) Sweet pancakes w/brown sugar syrup filling (Hoddeok) Triangle-shaped seaweed rice packet (Samgak kimbap) Desserts: Rainbow rice cake (Mujigaeddeok) Sweet flower pancakes (Hwajeon) Rice dessert drink (Sikhye) Ginger cookies (Maejakgwa)

Book Information

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Customer Reviews

Maangchi started posting videos on YouTube in 2007, teaching people how to cook traditional Korean food with recipes she honed over years of experience and practice. Ã¢â ¬Å“Maangchi's Korean Cooking ShowÃ¢â ¬Â• was an instant hit online and spawned a series of cookbooks, DVDs, and was the foundation for her website, www.maangchi.com which has become the most popular Korean cooking site on the internet. Maangchi (aka Emily Kim) was born in Korea and lived there most of her life, where she had a passion for cooking from a very young age. She learned how to make traditional Korean food from her mother, her grandmothers, her aunts and relatives, from local markets, restaurants, pubs, and cafes, wherever she could spot an interesting technique or learn a new dish. In April of 2007 she was living in Toronto and uploaded a video of herself making stir fried squid to YouTube. This became the first episode of "Maangchi's Korean Cooking Show." Since then, every two weeks she's uploaded a new episode, clocking millions of views. What started with a 9-minute blurry video has since become www.maangchi.com, the #1 online destination for Korean food and cooking on the internet, a series of cookbooks and DVDs, one of the top-rated and top-viewed How-To channels on YouTube, and a popular iTunes podcast. More importantly it brought worldwide attention to a then-obscure and little understood Asian

cuisine, garnering press from sources as varied as Canada's Globe and Mail, America's New York Times, and Korea's Hankook Ilbo. She currently lives in New York City where she spends her time refining recipes for www.maangchi.com and encouraging the bourgeoning community of people who are interested in cooking and eating Korean food.

I was so happy to find that Maangchi had finally published her recipes in a book. I use to follow her on her site and YouTube, printing her recipes so that I could make her dishes (I keep fresh made kimchi on hand). I was stationed in Seoul, Korea in the late 70's and developed a passion for Korean food. Luckily, I have an Asian supermarket close by with the ingredients readily available. I have already prepared a few dishes from this book.

I really like her YouTube channel so I bought her books. The one thing that is good about her books is that there are a lot of pictures. As a Korean myself, I recognize all the ingredients in her book but, to a person who is not familiar at all with Asian cooking, this book is very valuable as she has taken pictures of just about all the ingredients that you will need.

This is the 3rd of Maangchi's books and if you are a fan it is a must have. No questions asked. It is a small press, glossy cookbook that is a perfect companion to the YouTube show. If you have never seen the show then the books might seen a bit thin. but as a companion they are perfect.Well done Maangchi!

She explains it in such a way that it is so easy to do yourself. I had 10 side dishes in my fridge for my Korean husband after a week and he loved every single one! Only suggestion is in the beginning when she lists the items needed, I'd appreciate an amount up there, but no big deal as it is in the recipe!!Love you Maangchi!!

Love it !!!!

I love maangchi and watch her youtube videos. These cookbooks are great and very easy to use . I hope she makes a new one soon with her newer recipes.

I love Maangchi! I almost always use her recipes to cook Korean food. I can't wait until her next book!

The best source for Korean cooking.

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