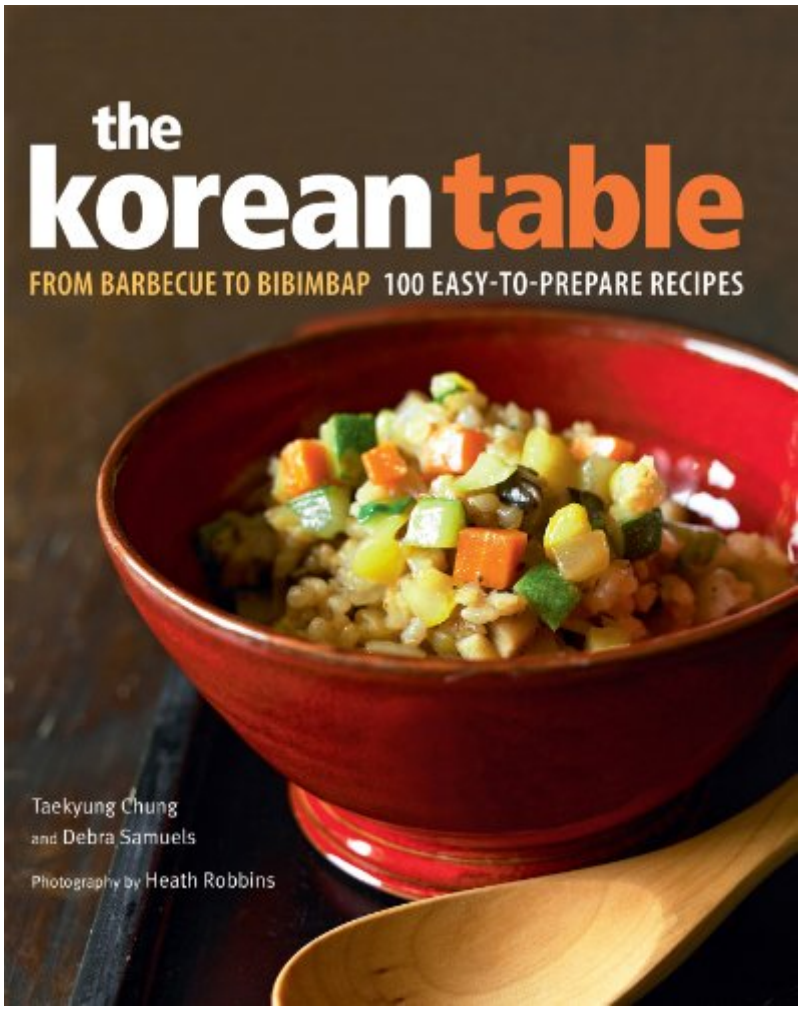
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Korean Table: From Barbecue To Bibimbap 100 Easy-to-Prepare Recipes



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Synopsis

The Korean Table features some of the most delicious Seoul food around! Here is a collection of recipes that are not only new, but also fresh and healthy yet robust and intensely flavored. Poised to become America’s next favorite Asian cuisine, Korean food is rapidly gaining in popularity throughout the country. Korean recipes such as bulgogi (Korean barbecue), kimchi (pickled spicy cabbage) and bibimbap (mixed rice) are only a few of the savory, authentic meals that are taking the food world by storm. The Korean Table is a wonderful new cookbook that shows American cooks how to create the tempting flavors of Korean cuisine at home. Chung and Samuels, a Korean and an American, team up to guide home cooks through the process of making Korean meals without fuss, multiple trips to specialty markets or expensive online shopping. Along with showing you how to create complete Korean meals from start to finishÃ¢â ¬â •from Scallion Pancakes to Korean Dumplings (mandu) and Simmered Beef Short RibsÃ¢â ¬â •this Korean cookbook also includes information about how you can add the flavors of a Korean kitchen to your meal in numerous quick and easy ways every day, using condiments, side dishes, salad dressings, sauces and more.

Book Information

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Customer Reviews

After reading the reviews on most of the Korean cook books available on , I decided to go with this one. I'm a Korean American born and raised in Texas marrried to a Korean man born and raised in Korea. Needless to say, I found the need to learn how to cook more Korean dishes. I had a couple of recipes up my sleeves already, but that obviously wasn't going to be enough for a man that was going to be missing his homeland food terribly now that he's living in Houston. Yes, there are a few very good Korean restaurants in Houston, but we can't be eating out all the time! I was hoping this book would be perfect for a novice like me, but I ended up being quite disappointed. The illustrations are great, but the recipes are not all the most authentic. Some of the dishses my husband had never even heard of. Many of the recipes seem to be "westernized." I still think this would be a great book for a beginner, but not for someone who is looking for authentic Korean recipes.

One reviewer recently mentioned that her biggest complaint was that this book didn't have more traditional recipes. Having grown up on Korean food, I don't fully disagree with her opinion, however, there are several "traditional" recipes to satisfy any Korean, and in addition, there are several other recipes that I found to be a wonderful compliment to modern Korean cuisine. While some of these recipes are not common or "traditional," they do show the wide variety of styles that are found in Korean cooking today! These recipes do, in my opinion, retain the "traditional" foundations of Korean cooking, especially with regards to flavor, and they simply take things a step further by adding some modern dishes, such as Korean style hot wings, etc. Also keep in mind that there are regional variations to Korean food, and the recipes in this book reflect this as well.If you are looking for only true "traditional" Korean cuisine, then you might be better off looking for a book that provides you recipes based on Korean Court dishes... Otherwise, this book is absolutely wonderful with delicious, easy to make recipes, unlike traditional Korean Court dishes which are often very labor intensive!I highly recommend this book to anyone who has an interest in Korean cuisine, especially to beginners of Korean cooking. As I previously mentioned, the recipes are quite simple with ingredients that are easy to find, and it also does a good job covering the core basics of Korean cuisine, especially the sauces!! I really applaud the creators for also being different by adding some recipes that highlight the diversity of true Korean cuisine today!

I've always been interested in Korean food even though I'm not Korean myself, so I bought this book to give Korean cooking a try. I've had about ten recipes from this book, including some barbecue dishes, the eggplant, spinach, and bean sprout side dishes, and the kimchi stew. I've also

read a few of the other reviews saying that the food here isn't truly authentic Korean food. Even so, I'll put my take on this.Pros: The beef barbecue dishes are absolutely wondrous! The first time I ever had it was when a friend's mom (from Korea) made the same recipe, and the recipe in this book was an exact replica! I remember falling in love with the dish when I had it back then, and I had the same feeling when I made this for myself. For others who want to try this, make sure you leave the beef in the marinade overnight, as the beef will be packed with flavor the next day. Also, it doesn't say in the book, but I also used LA style ribs (called kalbi). They're cut into medium-thin slices across the bone, not along the bone, and somehow I found the beef packs more flavor from the marinade that way. You can find this in Korean groceries, or if you don't live near one, ask your local butcher to slice the meat through 3 bone ribs into 1/2 inch slices. Also, although I didn't find the bean sprout dishes to have as much flavor as I expected, the spinach and eggplant side dishes were wonderful! I never had the original, but I found them delicious nonetheless. Also, the seafood porridge really hit the spot! It's my backup when I'm too lazy to make breakfast in the morning, I make it the night before and heat it up the next morning.Cons: I've had to make minor adjustments with the sesame oil amounts in many recipes since I haven't been able to find dark sesame oil, and I also had to make some minor adjustments with some other basic ingredients in order to make some dishes more flavorful, but you can easily change the amount of spices to fit your tastes. Also, the kimchi stew didn't taste as flavorful as the kimchi stews I've had in Korea when I visited a few summers ago, and the meat wasn't cooked to how I liked when I followed the recipe, so in the end I cooked the meat separately before adding it to the stew. Nevertheless for those who cannot handle a lot of spicy flavors this should suit your palette anyway. Also, there are some iconic Korean recipes that aren't in this book, such as spicy rice cakes (ddeokbokki), kalguksu (a kind of noodle soup), and ddeokguk (rice cake soup), so I was a little sad since those three recipes are some of my favorite Korean dishes.In the meantime, I'm going to try a few more recipes from this book, and I can definitely say it's a wonderful introduction to cooking your own Korean food.

Lots of great recipes, but simplified. I have two other really great Korean Cookbooks, award winners, but this one is really easy to read, lots of variety and most ingredients are available at most supermarkets if you are in a "city". I love the chapter on the Salad, Kimchi and Sides, about anything can be pickled or brined. The initial chapter on the sauces alone are worth the price of the book! Of course you do have to be stocked with some Asian staples, like Korean hot pepper paste, sesame oil, roasted sesame seeds, sweet soy sauce, miso, Korean hot pepper power and seeds(different then the American version-I didn't believe it until I tried it), chili garlic paste, among

others. But once you are stocked up, this stuff lasts a long time! I've made good number of the dishes that have turned out great, so this is my new go to book!

I just got the book so I haven't had a lot of time to try out recipes, but I'm a little surprised that a book subtitled "From Barbecue to Bibimbap" doesn't have a bibimbap recipe in it. I guess I'll just use google next time instead of wasting money on a cookbook.

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