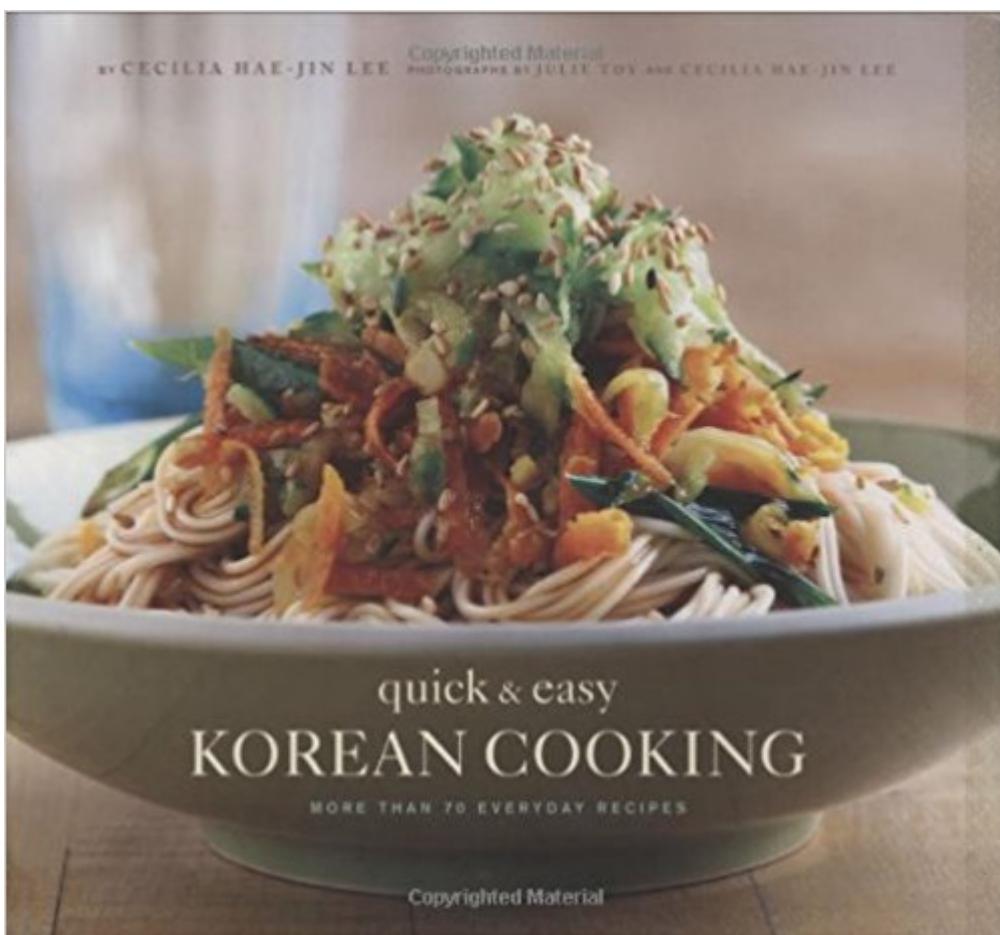


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Quick & Easy Korean Cooking: More Than 70 Everyday Recipes (Gourmet Cook Book Club Selection (Paperback))



Synopsis

Imagine sitting down to a sumptuous and fragrant dinner of Dumpling Soup with Rice Cakes after a long day of work. And a hot summer afternoon just begs for a picnic basket stocked with Chilled Cucumber Soup, delicate Chicken Skewers with Green Onions, and Seaweed Rice Rolls. Using ingredients that are readily available and techniques already familiar to home cooks, these Korean specialties can easily be dinner any night of the week. With appetizers and snacks, soups and hot pots, side dishes, entrees, rice, noodles, and a whole chapter devoted to kimchi, Quick & Easy Korean Cooking will bring new flavors to the dinner table.

Book Information

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Customer Reviews

Cecilia Hae-Jin Lee is a first-generation Korean-American who has written about food for the Los Angeles Times, Washington Post, Food & Wine, Eating Well, and Korean Culture. She lives in Los Angeles. Julie Toy is a Los Angeles-based photographer.

I bought Quick and Easy Korean Cooking on a whim. My mother-in-law is from a town close to Seoul. Her cooking is so delicious and her house is always brimful of tantalizing smells. I wanted an introductory book on Korean cooking just to give me some experience and give me confidence as I cook more and more of the foods my husband grew up with. Quick and Easy Korean Cooking has been a wise investment for me. The author gives a beginning introduction to ingredients commonly used in Korean cooking and categorizes them as a, b, or c list, depending on how frequently they

are used. She also provides a list of equipment frequently used. The chapters then follow as:appetizers and snacks; soups and hot pots; small side dishes; chicken, beef, and pork; fish and shellfish; kimchi and other pickled things; ice; noodles; sweets and drinks; and sauces and other basics. She concludes with lists of menus, mail orders sources for ingredients, and finally books and resources on the foods and culture of Korea. It isn't a large book--about seventy recipes in all--but there is a ton of variety in this compact little gem.The ingredients are fairly basic, as is fitting for an introductory guide. I notice lots of sesame oil, soy sauce, Korean chile powder, green onions, chile paste, and ginger. Most ingredients are fairly easy to get at a well-stocked grocery store. When I encounter something that I can't locate such as sweet potato noodles, my mother-in-law usually picks them up for me at an Asian market near where she works. The recipes are fairly basic and don't contain more than a handful (certainly less than ten) ingredients so you won't overshoot your budget or you'll skill level if you are just starting to familiarize yourself with Korean cooking. So far I have made the boolgogi (thinly sliced marinated beef), seasoned zucchini, and the barbequed pork ribs (dweji galbi). My husband devoured them all and declared them very close to his mother's style of cooking and asked that I repeat them all again. High praise, let me repeat this, high praise. I think her dishes may have a little more flavor given that she has been cooking a lot longer, and does have access to far more authentic ingredients than I do. However, this is just an introduction and it has been a rousing success in my home. I hope to make the japchae and chilled ginger cinnamon tea very soon.I've noticed a lot of mixed reviews for this book. I would say that if you are a beginner, like me, to go for it. If you are more well-versed in this style of cooking,look for something more in-depth.

Although I've only had this cookbook for a couple of days, I've already cooked a couple of the recipes. First let me say that this isn't 100% traditional Korean food. Being born and raised in South Korea, I know traditional Korean food and what it takes to prepare it.Having said that, I will say that if you're looking for pretty darn good tasting Korean food that is simple to prepare without breaking the bank, then I would highly recommend this book. I've made traditional Korean food in the past and having to purchase ingredients at Asian markets was very expensive. I remember spending well over \$100 just in supplies to make bulgogi, spicy pork and japchae. This cookbook simplifies things and allows you to make similar dishes for a fraction of that.I made braised short ribs and spicy pork (with spicy bean paste) for my first recipes and it was pretty good. It would be the equivalent of going to a middle of the road Korean restaurant where food isn't fully seasoned. You can definitely tell something is missing from the dishes if you're used to eating authentic Korean food. The braised

short ribs was pretty salty due to the enormous amount of soy sauce. If you don't like overly salty tasting food, then I would recommend cutting the soy sauce down to half a cup and replacing that amount with water. Note that the ribs were still very tasty and eating it with rice and kim chi definitely helps to drown out the saltiness. Overall, a good cookbook for those wanting to cook and eat Korean food without breaking the bank on purchasing ingredients or spending days in the kitchen for one meal. I look forward to trying more recipes in the coming weeks and months.

I can barely set this cookbook down for 5 minutes before I want to pick it up again and start something new! It's simple, elegant, and full of useful, tasty recipes. It is worth a lot to find a good cookbook that does not confuse the cook. This cookbook combines a definite awareness of Korean flavor combinations and cooking styles, presented in a way that Non-Koreans can easily pick up on. I love going down to the Korean market to pick out ingredients for my next project. There is nothing daunting here (where do I buy a pint of oxblood?) and everything is well-explained. People with lots of experience with Korean food may complain that the recipes are overly simplified or inauthentic, but as I said, they're tasty and definitely makeable. I do not have years of intimate experience with the nuances and regional variations of Korean cuisine, so this basic cookbook serves my kitchen perfectly well. Someone interested in making their own fermented sides and kimchi might also want a more extensive guide. They can easily be found. I am very happy with this cookbook.

This is a fantastic cookbook. I bought it probably 6 weeks ago and have used a dozen recipes already, some multiple times. The recipes are easy to follow, not too complicated or intimidating for a non-Korean cook. I bought the basic ingredients at my local Asian grocery and since then I've been making Korean food almost every day. It's so healthy, with fresh ingredients, and always delicious. I'm an experienced cook- I've been cooking every day for most of my life and I usually don't use recipes. I can say this is certainly the most useful cookbook I've ever invested in, and now I feel more confident in my Korean cooking.

A wonderful cookbook; full of colorful pictures, descriptions, and directions are clear and easy to follow. I like the variety of food choices. This book is a treasure in my kitchen!

Korean food is fantastic, but very laborious. This book cuts out a lot of that labor and its recipes are great. I have tried over half of these recipes and have yet to be disappointed. For all you who have not tried Korean food-get this book! For all of you that don't cook Korean due to time-get this book!

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