

Authentic Flavors  
with a Modern  
Approach

# HUNGRY GOPHER'S SIMPLE KOREAN COOKING



# **Hungry Gophers Simple Korean Cooking Authentic Flavors With A Modern Approach**

**Taekyung Chung, Debra Samuels**



## **Hungry Gophers Simple Korean Cooking Authentic Flavors With A Modern Approach:**

Savoring Korea Lee,2024-07-25 Embark on a culinary journey through Korea with Savoring Korea Traditional Recipes and Modern Twists a comprehensive guide that brings the rich flavors and time honored traditions of Korean cuisine into your kitchen Authored by Lee a passionate home cook with deep roots in Korean culinary heritage this cookbook is perfect for both traditional Korean food enthusiasts and those new to the cuisine Discover the Essence of Korean Cooking Lee invites you to explore the core principles and unique characteristics of Korean cuisine emphasizing the balance of flavors the importance of fresh ingredients and the cultural significance of communal meals Each recipe is thoughtfully crafted to be approachable and delicious making it easy for home cooks of all skill levels to create authentic Korean dishes A Culinary Tradition Trace the evolution of Korean food from ancient times to the modern day and learn about the enduring popularity of this vibrant cuisine Lee shares personal anecdotes and family recipes that highlight the rich history and cultural significance of Korean cooking What s Inside Essential Korean Ingredients A detailed guide to the staples of Korean cuisine including rice grains kimchi condiments spices vegetables and side dishes Basic Techniques and Tools Step by step instructions and photos to master essential cooking methods and must have kitchen tools Traditional Korean Dishes Recipes for beloved classics like Bibimbap Bulgogi Samgyetang Japchae Kimchi Jjigae Tteokbokki and Gimbap Street Food Favorites Recreate the vibrant flavors of Korean street food with recipes for Hotteok Eomuk Bungeoppang and Dakkochi Modern Korean Cuisine Innovative fusion dishes like Kimchi Tacos Bulgogi Burgers and Korean Fried Chicken that blend traditional flavors with contemporary twists Health and Wellness Nutritional benefits of Korean food and healthy recipes such as vegetarian Bibimbap Sundubu Jjigae and Namul Korean Food Culture and Etiquette Insights into dining etiquette and the cultural practices surrounding Korean meals including festive dishes for special occasions Cooking Korean at Home Practical tips for meal planning organizing a Korean pantry and preparing sample menus for different occasions Recipes for Special Occasions Celebrate with traditional recipes for Seollal Lunar New Year Chuseok Harvest Festival and birthdays A Personal Touch Lee s heartfelt stories and tips make this cookbook more than just a collection of recipes It s an invitation to experience the joy of cooking and sharing Korean food with loved ones creating memories that will last a lifetime Join the Journey Whether you re preparing a comforting bowl of Bibimbap grilling flavorful Bulgogi or experimenting with modern fusion dishes Savoring Korea will inspire you to embrace the rich culinary traditions of Korea and create delicious meals that nourish the body and soul Order your copy today and start savoring the vibrant flavors of Korea **Korean Cuisine**

**Delights** Spice Of Life,2023-03-20 Welcome to Korean Cuisine Delights 103 Authentic Recipes A collection of wonderful and unique flavors from the Far East with a touch of home this cookbook is the perfect way to explore and expand the limits of your culinary palette Korean cuisine is unlike any other in the world due to its unique flavor combinations variations of regional flavors and traditional ingredients The vibrant colors aromas and tastes of Korean food have been honed for

centuries and have taken on a cultural significance that has been embraced around the world since the 20th century Korean Cuisine Delights 103 Authentic Recipes is the perfect way to enjoy traditional and modern Korean dishes Each recipe has easy to follow steps and is a perfect way to make home cooked meals inspired by Korean cuisine As a novice cook or an experienced one the recipes included in this book provide a great starting point to introduce yourself to the flavors of Korea The ingredients used in Korean cuisine are both simple and complex From the freshness of seasonal vegetables and grains to flavorful sauces and spices every recipe has something to offer in terms of flavor texture and visual appeal The iconic condiments and sauces of Korean cuisine such as gochujang and sesame oil are guaranteed to enhance the flavor of any dish The recipes in this cookbook cover the popular and not so popular dishes From the classic Kimchi or the spicy stew Dakgangjeong to the traditional dumpling and noodle soups the recipes can be adapted for all skill levels There are even gluten free and vegan recipes included making this cookbook an invaluable resource for anyone looking to discover Korean flavours without compromising dietary requirements The authors of this cookbook are passionate about Korean cuisine and want to share their skills and knowledge with their readers Their experience in Korean cooking has allowed them to be very specific in their instructions so that readers can confidently recreate the same dishes at home Korean Cuisine Delights 103 Authentic Recipes is the ultimate guide to experiencing Korean cuisine Kick start your journey into Korean cooking with the help of this comprehensive cookbook and bring the flavors of Korea to your table *The Korean Cookbook* Duke Yeong, 2023-11-30 The Korean cookbook is a collection of traditional and modern Korean recipes that offer a glimpse into the rich and diverse cuisine of Korea From savory and spicy dishes to refreshing and tangy snacks this cookbook features a variety of recipes to satisfy every palate The book includes step by step instructions to guide readers in recreating authentic Korean dishes at home It also includes information on key ingredients cooking techniques and cultural history to provide a deeper understanding of Korean cuisine Whether you re looking to cook a traditional meal for a special occasion or simply wanting to try new flavors this cookbook is a must have for anyone interested in Korean food **Food of Korea** Injoon Chun, Jaewoon Lee, Youngran Baek, 2004-06-10 Korean food is one of the most varied and unique cuisines in Asia The modern Korean homemaker cooks with a repertoire of vegetables and spices using age old recipes handed down from the tables of Korean kings and Buddhist Monks Flavorful and satisfying Korean cuisine is a tantalizing balance of tastes and textures fiery peppers are a counterpoint to mild rice fragrant sesame oil adds a hint of sweetness to meat and vegetables and pickled kimchi adds zest with its tanginess and crunch And best of all Korean food emphasizes vegetables and grains making it as healthy as it is delicious This unique Korean cookbook of over 60 recipes created by the celebrated chefs of the Sorabol Restaurant in the Shilla Hotel Seoul reveals the treasures of Korean cooking Discover the all time favorites beef bulgogi steamed chicken with ginseng and stuffed cucumber kimchi as well as other delicious and easy to prepare dishes such as Guljeolpan nine sectioned royal platter Shinseolo vegetables fish nuts vegetables boiled at the table Bibimbap steamed rice

with vegetables and red chili bean paste and Korean Festive Cakes Stunning location photography detailed information on ingredients and insights into the culture of his fascinating country make this Korean cooking book the perfect companion for your adventure into Korean cuisine Korean recipes include Classic Chinese Cabbage Kimchi Traditional Rice Flour Pancake Rolls Mushroom Casserole Stewed Beef Ribs Grilled Red Snapper Ginger Cookies Dipped in Honey **Judy Joo's Korean Soul Food** Judy Joo,2019-10-07 Judy Joo captures the flavors and the heart of Korean food and switches things up just enough to make them accessible and familiar but not so much that you lose the soul of the recipe It s an art Sunny Anderson Fresh from the success of Korean Food Made Simple chef Judy Joo is back with a brand new collection of recipes that celebrate the joys of Korean comfort food and get straight to the heart and soul of the kitchen Drawing on her own heritage and international experience Judy presents recipes that appeal to everyone from street food to snacks and sharing plates kimchi to Ko Mex fusion food and dumplings to desserts Through clear easy to understand recipes and gorgeous photography Judy will help you master the basics before putting her signature fun unexpected twist on the classics including Philly Cheesesteak dumplings and a full English breakfast inspired Bibimbap bowl With over 100 recipes helpful glossaries and tips on how to stock the perfect Korean store cupboard there s something for amateur chefs and accomplished home cooks alike So much more than rice and fried chicken these truly unique recipes are simple delicious and will have everyone clamoring for more **A Taste of Korea** Sarah Spencer,2019-10-26 Bring the flavors of Korea to your table with this collection of authentic Korean recipes from breakfast to desserts BLACK AND WHITE EDITION Koreans are known worldwide for their obsession with kimchi their famous fermented cabbage as well as their grilled meats and barbecue recipes however the real world of Korean cooking is much more diverse and flavorful From fermenting and grilling to braising frying drying stewing and parboiling Korean cuisine never fails to delight and bring a smile to your face Served at temperatures from bubbling hot to freezing cold Korean foods are always nutritionally well balanced and always a delicious way to mesmerize your taste buds Korean cuisine has been strongly influenced by the country s ancient history climate of bitterly cold winters and hot humid summers and peninsular geography But while Koreans are justifiably proud of their traditional food it s not entirely homegrown China had a strong influence as did Japan which occupied Korea between 1910 and 1945 and there are even a few European elements For example Portuguese traders introduced chili peppers to Korea in the 17th century and by the 18th century they were popular across the country This illustrated cookbook captures the cuisines from different parts of Korea to provide you with a handpicked collection of authentic Korean recipes After reading this Korean cookbook you will know how to cook a Korean meals in no time and everything about the Korean food culture the cooking methods and the ingredients needed to cook Korean foods Inside this illustrated cookbook you ll find 85 recipes including Tasty appetizer recipes such as the Spicy Korean Tofu and the Mung Bean Pancakes Traditional soup recipes such as the Korean Soup Stock Dashi Style and the Anchovy Radish Soup Wholesome chicken recipes such as the Braised Lemon Chicken and the Baked

Chicken Honey Drumsticks Bountiful beef recipes like the Banana Beef Bulgogi and the Sticky Scallion Beef Satisfying pork recipes like the Pork Bulgogi Rice Bowl and the Korean Pork Lettuce Wraps Awesome fish and seafood recipes such as the Spicy Braised Mackerel and the Grilled Soy Chili Fish Marvelous vegetarian and side recipes such as the Vegetarian Hot Stone Bibimbap and the Pickled Cucumber Luscious dessert recipes such as the Sweet Sesame Candies and the Candied Ginger All recipes come with a detailed list of ingredients cooking and preparation times number of servings easy to follow step by step instructions and images as well as nutritional information Let's start cooking Scroll back up and order your copy today

**Korean Cooking Made Easy For Beginners** Kierra Wallace, 2023-01-04 Experience the vibrant and flavorful world of Korean cuisine with this comprehensive cookbook Featuring over 200 delicious and easy to follow recipes this book will take you on a culinary journey through the diverse and rich tradition of Korean cooking From classic dishes like kimchi and bulgogi to modern twists on traditional flavors this cookbook has something for everyone With step by step instructions and helpful tips you'll be able to confidently recreate a wide variety of Korean dishes at home including grilled meats savory stews refreshing drinks and delicious desserts Whether you are a seasoned cook or a novice in the kitchen this cookbook will provide you with all the information you need to get started with Korean cooking In addition to traditional recipes this cookbook also includes innovative and creative fusion dishes that showcase the versatility of Korean flavors So why wait Start exploring the delicious world of Korean cuisine today

**Bowlfuls of Korea** Wooden Spoon Grill, 2023-08-28 Welcome to Bowlfuls of Korea 96 Flavorful Recipes your guide to traditional Korean home cooking and comfort foods From the start we understand the immense challenge it can be to cook meals that are both healthy and delicious Whether you're a novice with limited kitchen skills or a professional chef this cookbook aims to take the guesswork out of it and provide you with an easily accessible collection of flavorful Korean dishes This cookbook first takes a dive into the traditional Korean kitchen and its set of staple ingredients that we come to find that almost all Korean cuisine has in common From there it takes a look into the essential spices used for flavor as well as popular pastes used in the traditional Korean cooking methods Then we will look into what graces a Korean table the perfect combinations of simple hearty dishes that are the cornerstones of a classic meal As we make our way through Bowlfuls of Korea we will explore nuanced categories of recipes with accompanying stories for each Some of these recipes will be deeply rooted in Korean home cooking while others will be adaptations to modern culinary trends Along with unearthing classic recipes we will explore innovative takes to classic dishes and share inventive meal ideas as inspired by the food of Korea Make sure to pay special attention to the extensive list of side dishes that truly set a Korean meal apart and can stand alone as impressive stand alone dishes Here you will learn which combination of dishes pack a flavorful punch as well as which components are necessary to achieve a balanced Korean meal As we cook our way through regional specialties you will discover beloved dishes made famous in modern Korean culture all the way to vegetarian options for those looking to adopt a plant based diet We've also added some other tips and tricks across the book as we revisit some

of the original dishes we discussed and offer useful preparation options to get the most out of your ingredients We strive not only to get you out of your comfort zone but also to teach you about the significance of Korean cooking and its culture Now let us begin our journey as we unearth the flavors of Korea through a centuries old method of simple cooking bowlfuls of the flavorful recipes of our homeland Enjoy the journey and let s make some of the most delicious meals of a lifetime [The Kimchi Chronicles](#) Marja Vongerichten,2011-08-02 The companion to PBS s Kimchi Chronicles this beautiful poignant and transportive Korean cookbook features stunning photography and more than 90 recipes for every meal of the day with a foreword by Jean Georges Vongerichten In the PBS series Kimchi Chronicles Marja Vongerichten and three star Michelin chef Jean Georges Vongerichten gave viewers an insider s look at Korea as they traveled the country and experienced its authentic flavors and cultural traditions As the show s companion cookbook [The Kimchi Chronicles](#) includes a recipe for every dish featured such as Jean George s Fast Hot Kimchi Spice Rubbed Korean Chicken Grilled Stuffed Squid Bibimbap and Seafood and Scallion Pajeon and explains how they can be easily duplicated in an American kitchen Chef Vongerichten also offers original dishes with a lighter modern flair that show how the flavors of the Korean table can be readily integrated into any meal With tips and tricks for stocking your pantry choosing the proper tools and more [The Kimchi Chronicles](#) is an informative inspiring and entertaining introduction to Korean food [Korean Table](#) Taekyung Chung,Debra Samuels,2014-02-18 [ING\\_08 Review quote](#) [The Complete Korean Cookbook](#) Jeon Hyun-Jung,2022-12-14 Enjoy the Charm of Korea with 1000 Days of Simple and Delicious Traditional and Modern Recipes Do you have an interest in learning about Korean culinary traditions Do you want to learn how to cook the healthiest tastiest dishes that are still compliant with your diet This cookbook is the solution to your problem If you are a food aficionado you are aware of the high regard in which Korean food is held on the map of world cuisine There is a great deal more to it than just making kimchi In addition much like other forms of Asian cuisine the taste for Korean food must be developed over time Over the course of many years and many social and political shifts Korean cuisine changed In contrast to the courses served in Western cuisine Korean food is often divided into main and side dishes The five primary colors that make up traditional Korean cuisine are green red yellow and white Black also makes an appearance Each one of them represents a direction a component of nature and a benefit to one s health In this cookbook you will find [Basics of Korean Food](#) You ll learn about Korean meal composition tableware and utensils Recipes with Detailed Instructions Quick and easy to prepare at home recipes step by step guide to the classic Korean cuisine [An Array of Different Kimchis](#) Master the most classic part of Korean food which support and complement every Korean meal [For Family Members of Any Age](#) Learn deliciously authentic Korean cooking from traditional Korean favorites to modern recipes Create a true Korean culinary experience at home with help from this Korean cookbook

[Authentic Korean Cooking Cookbook for Beginners](#) Hana Kim,2024-06-07 [Authentic Korean Cooking Cookbook for Beginners](#) The New Real Simple Quick Easy Traditional Korean Food Recipes Cuisine in English with Colored Pictures of

Each Dish Welcome to the ultimate guide to quick Korean cooking Dive into the vibrant world of Korean cuisine with this comprehensive cookbook designed for beginners and seasoned cooks alike Packed with authentic recipes stunning colored pictures and easy to follow instructions this cookbook is your passport to mastering traditional Korean dishes in the comfort of your own kitchen Discover the essence of Korean cooking with a collection of time honored recipes that have been passed down through generations From classic favorites like Bibimbap and Bulgogi to lesser known gems like Haemul Pajeon and Jeyuk Bokkeum explore the rich tapestry of flavors that define Korean culinary heritage Whether you re craving a hearty stew a sizzling BBQ feast or a refreshing side dish this cookbook has you covered With its emphasis on simplicity and accessibility even the most novice cooks can whip up authentic Korean dishes with confidence Experience the joy of real Korean cooking with Easy to Follow Recipes Step by step instructions guide you through each recipe making it simple to recreate the flavors of Korea in your own kitchen Colored Pictures Visualize each dish before you cook with beautiful colored pictures of every recipe ensuring your creations look as delicious as they taste Beginner Friendly Designed with beginners in mind this cookbook eliminates guesswork and empowers you to embark on your Korean cooking journey with ease Embark on a culinary adventure and unlock the secrets of Korean cuisine with this essential cookbook Whether you re a seasoned foodie or just starting out the flavors of Korea await you within these pages Get ready to experience the magic of real Korean cooking like never before Grab your copy of the Authentic Korean Cooking Cookbook for Beginners today and let the culinary exploration begin

**Authentic Recipes from Korea** Injoo Chun,Jaewoon Lee,Youngran Baek,2012-03-06 Make simple and delicious Korean dishes with this easy to follow Korean cookbook This unique Korean cookbook of over 60 recipes created by the celebrated chefs of the Sorabol Restaurant in the Shilla Hotel Seoul reveals the treasures of Korean cooking Discover the all time favorites beef bulgogi steamed chicken with ginseng and stuffed cucumber kimchi as well as other delicious and easy to prepare dishes such as Guljeolpan nine sectioned royal platter Shinseolo vegetables fish nuts vegetables boiled at the table Bibimbap steamed rice with vegetables and red chili bean paste and Korean Festive Cakes Stunning location photography detailed information on ingredients and insights into the culture of his fascinating country make this Korean cooking book the perfect companion for your adventure into Korean cuisine Delicious Korean recipes include Classic Chinese Cabbage Kimchi Traditional Rice Flour Pancake Rolls Mushroom Casserole Stewed Beef Ribs Grilled Red Snapper Ginger Cookies Dipped in Honey

**Korean Food Made Simple** Judy Joo,2016-05-19 Korean American chef Judy Joo brings Korean food to the masses proving that it s fun and easy to prepare at home Joo turns exotic dishes into over 100 accessible original and delicious recipes ranging from well loved and popular dishes such as kimchi sweet potato noodles japchae beef and vegetable rice bowl bibimbap and Korean Fried Chicken to more creative less traditional recipes like Spicy Pork Belly Cheese Steak Crazy Korean Burgers and Fried Fish with Kimchi Mayo and Sesame Mushy Peas In addition there are chapters devoted to sauces desserts and drinks as well as a detailed list for stocking a Korean pantry making Korean Food Made Simple a

beautiful and comprehensive guide to Korean food and flavours **The Simply Korean Cookbook** Noel Hirthe,2023-12-02 Are you craving the vibrant flavors of Korean cuisine but intimidated by the thought of making it at home The Simply Korean Cookbook is here to transform your kitchen into a Korean culinary haven This comprehensive cookbook is designed for cooks of all levels from beginners who have never tried their hand at Korean cooking to advanced chefs looking to expand their repertoire Inside This Book Clear and Concise Instructions Each recipe is presented with straightforward step by step instructions ensuring that even the most complex dishes are approachable for every home chef Cooking Times To help you plan your meals efficiently every recipe includes accurate cooking times taking the guesswork out of meal preparation Serving Size Whether you re cooking for one a family or hosting a party serving sizes are clearly indicated to help you scale your dishes perfectly Recipe Variations 14 Categories Dive into a diverse range of categories including traditional Korean favorites vegan options and contemporary twists making this an everyday Korean cookbook with something for everyone 275 Recipes This expansive collection covers everything from classic bulgogi and bibimbap to innovative vegan Korean recipes ensuring a continual culinary adventure Easy to Make Recipes Designed with simplicity in mind these recipes make Korean cooking accessible whether you re a beginner or an advanced cook Fit for Beginners it s a gateway to experiencing the rich and tantalizing flavors of Korea right in your own kitchen The book encourages experimentation and personalization ensuring that each dish can be tailored to your taste Moreover for those who enjoy outdoor cooking many of these recipes are perfectly suited for any branded flat top grill adding that authentic char and flavor to your dishes By incorporating this cookbook into your kitchen library you re not just adding a recipe book you re embarking on a culinary journey that will expand your cooking repertoire and bring joy to your dining table Whether you re looking to impress guests explore new flavors or simply add variety to your weekly meals everyday Korean Cookbook is your ideal companion This book isn t just a guide it s an inspiration to explore to taste and to discover the joys of Korean cooking Each page is a step towards mastering the art of Korean cuisine making every meal an adventure and a celebration of flavors Embrace the world of Korean cooking with The Simply Korean Cookbook Your taste buds will thank you and your culinary skills will flourish Add it to your collection today and start your journey through the delicious and vibrant world of Korean cuisine *The Easy Korean Cookbook for Beginners* Chu Soomin,2023-11-13 **Quick & Easy Korean Cooking** Cecilia Hae-Jin Lee,2009-03-25 Gourmet cook book club selection Cover **Korean Cookbook** Adele Tyler,2020-11-27 Are you looking for a Korean Cookbook for tasty Asian recipes In this book you will learn how to cook the most traditional Korean recipes and you will discover a world of new tasty ingredients Coconut oil Soups Spicy fried chicken Kimchi Bulgogi Mouthwatering Of course Looking for your local Korean restaurant Stop You can prepare all these dishes at home in your kitchen Most of the ingredients of the Korean cuisine are available in your local grocery store and with these short tips you will be able to become a Korean home chef and surprise your friends and family If you love asian food if you have tried to cook at home

chinese or thai if you can't wait to order your next ramen then the Korean cuisine is for you Korean food is quintessential asian flavors From broths to soups from pork to fermented vegetables the Korean dishes scream umami spices and flavors like few other cuisines in the world Preparing a Kimchi dish at home with its sour and spicy taste and the most amazing fermented vegetables is easier than what you imagine What are you waiting for In Korean Cookbook you will learn History of Korean food How to cook Korean food at home Traditional and modern Korean recipes How to cook Kimchi Samgyeopsal stir fried rice and noodles and Bibimbap If you want to impress your friends and family give a twist to your dinners and cook at home healthier dishes compared to the next door takeaways this book is for you Scroll up click on buy it now and get your copy today

**Korean Vegetarian Cooking** Shin Kim,2020-11-11 Welcome to Shin's Korean kitchen where vegetables are celebrated as main features This colorful cookbook by Shin Kim includes over 80 Korean vegetarian recipes 75 of which can be made vegan Each recipe is accompanied by a photograph for added visual inspiration and marked with gluten free nut free spicy and vegan tags as a helpful guide for your dietary preferences Drawing from local natural plant based ingredients and traditional Korean vegetables available in the U S this book covers a wide range of vegan and vegetarian Korean dishes From a variety of kimchi to everyday banchan sides such as Scallion Pancakes Spicy Soft Tofu Stew and Glass Noodles with Vegetables Korean home favorites are presented in clearly laid out steps Moreover entr e dishes that traditionally feature animal protein are adapted as colorful flavorful vegetarian dishes such as Kimchi Dumplings Mushroom Hot Pot and Sweet and Sour Cauliflower This book is for anyone with an interest in Korean cuisine who wants to incorporate a more plant based diet in their lives Whether you make a quick weeknight dinner for yourself or cook up a feast for your family and friends enjoy the full range of Korean flavors from subtle and mild to deep and vivid and everything in between This book will guide you through your endeavors with suggestions of substitution ingredients tips and variations so that you can enjoy cooking and eating Korean dishes in multiple ways in your own kitchen

*My Korea* Hooni Kim,2020-04-07 An Epicurious Spring 2020 Book We Want to Cook from Now An Eater Best Cookbook of Spring 2020 A Food52 Best New Cookbook of 2020 So Far A New York Times New Cookbook Worth Buying A Michelin starred chef known for defining Korean food in America brings a powerful culinary legacy into your kitchen Simple rice cakes drenched in a spicy sauce Bulgogi sliders A scallion pancake pajeon the New York Times calls the essential taste of Korean cuisine For years Hooni Kim's food has earned him raves including a Michelin Star the first ever awarded to a Korean restaurant for Danji His background in world class French and Japanese kitchens seamlessly combines with his knowledge of the techniques of traditional Korean cuisine to create uniquely flavorful dishes My Korea his long awaited debut cookbook introduces home cooks to the Korean culinary trinity doenjang ganjang and gochujang fermented soybean paste soy sauce and fermented red chili paste These key ingredients add a savory depth and flavor to the 90 recipes that follow from banchan to robust stews His kimchis call upon the best ingredients and balance a meal with a salty sour and spicy kick Elevated classics include one bowl meals like Dolsot Bibimbap Sizzling Hot

Stone Bowl Bibimbap Haemul Sundubu Jjigae Spicy Soft Tofu Stew with Seafood and Mul Naengmyeon Buckwheat Noodles in Chilled Broth Dishes meant for sharing pair well with soju or makgeolli an unfiltered rice beer and include Budae Jjigae Spicy DMZ Stew and Fried Chicken Wings Complete with thoughtful notes on techniques and sourcing and gorgeous photography from across Korea this cookbook will be an essential resource for home cooks a celebration of the deliciousness of Korean food by a master chef

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