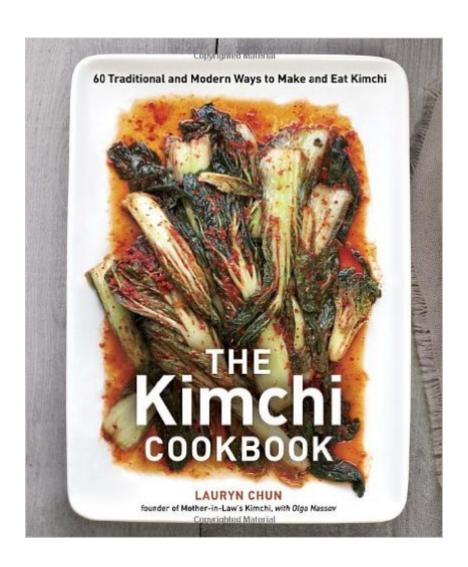
The book was found

The Kimchi Cookbook: 60 Traditional And Modern Ways To Make And Eat Kimchi





Synopsis

Based on Korea's legendary condiment, Mother-in-Lawâ ™s Kimchi is taking America by storm with its vibrant, versatile balance of flavor and just the right amount of spice. Making kimchi is the next frontier for anyone who enjoys DIY food projects, and homemade kimchi is a must-have for connoisseurs of the beloved Korean pickle. A Following traditional kimchi-making seasons and focusing on produce at its peak, this bold, colorful cookbook walks you step by step through how to make both robust and lighter kimchi. Lauryn Chun explores a wide variety of flavors and techniques for creating this live-culture food, from long-fermented classic winter kimchi intended to spice up bleak months to easy-to-make summer kimchi that highlights the freshness of produce and is ready to eat in just minutes. A Once you have made your own kimchi, using everything from tender and delicate young napa cabbage to stuffed eggplant, you can then use it as a star ingredient in Chunâ TMs inventive recipes for cooking with kimchi. From favorites such as Pan-Fried Kimchi Dumplings and Kimchi Fried Rice to modern dishes like Kimchi Risotto, Skirt Steak Ssam with Kimchi Puree Chimichurri, Kimchi Oven-Baked Baby Back Ribs, and even a Kimchi Grapefruit Margarita, Chun showcases the incredible range of flavor kimchi adds to any plate. A With sixty recipes and beautiful photographs that will have you hooked on kimchi's unique crunch and heat, The Kimchi Cookbook takes the champagne of pickles to new heights. A

Book Information

Hardcover: 160 pages

Publisher: Ten Speed Press (November 27, 2012)

Language: English

ISBN-10: 1607743353

ISBN-13: 978-1607743354

Product Dimensions: 7.8 x 0.7 x 9.4 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â See all reviews (105 customer reviews)

Best Sellers Rank: #19,198 in Books (See Top 100 in Books) #11 in Books > Cookbooks, Food &

Wine > Cooking by Ingredient > Herbs, Spices & Condiments #26 in Books > Cookbooks, Food &

Wine > Asian Cooking #29 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Quickly here, let me say that I am not an expert on kimchi or on Korean food. I AM however aware... and I have lived a goodly number of years EATING kimchi mostly because of my military career. So,

I know what good kimchi looks like, smells like, and tastes like. I started wanting more variety in my diet recently and decided to take on the exercise of learning more about the national foods of Asia and Malaysia. Kimchi is one of those. Because I like to cook, and because I like to eat (LOL.!) I decided to start making kimchi at home. The purchase of this book was one of the first things I did. This book was a revelation to me. I really appreciate the work that went into the compilation and the knowledge of the author(s) especially because of their obvious involvement with MIL Kimchi (Mother-in-Law's Kimchi). That company and their products have definitely made inroads into the Korean cooking scene here in America. I respect that.... I bought this book for the recipes, not for the history or the Korean sensibilities. That's not being crass, just realistic. What I discovered was indeed enlightening. I had no idea there were so many varieties of pickled vegetables that were all characterized as kimchi..!!What I discovered has led me toward kimchi nirvana. Not necessarily because of the kimchi itself, but because of the almost religious fervor that surrounds kimchi and its adherents and supporters. This book has recipes for everyone. If you just want to enjoy "regular" napa cabbage kimchi, this book will get you there. If on the other hand you want a strict vegetarian version (without fish sauce or shrimp paste or ...???), you can find that here too. The book is divided into three main sections to guide your fingers as they go walking...

Download to continue reading...

The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Fermented: A Beginner's Guide to Making Your Own Sourdough, Yogurt, Sauerkraut, Kefir, Kimchi and More Ask Me About Polyamory: The Best of Kimchi Cuddles Make Money Online: 70 Painless Ways to Make Money for \$5 Or Less (Make Money Online Now) Traditional Clothing of the Native Americans: With Patterns and Ideas for Making Authentic Traditional Clothing, Making Modern Buckskin Clothing and a Section on Tanning Buckskins and Furs Earls The Cookbook: Eat a Little. Eat a Lot. 110 of Your Favourite Recipes Eat-a-bug Cookbook: 33 ways to cook grasshoppers, ants, water bugs, spiders, centipedes, and their kin The Eat-a-Bug Cookbook, Revised: 40 Ways to Cook Crickets, Grasshoppers, Ants, Water Bugs, Spiders, Centipedes, and Their Kin PASSIVE INCOME: TOP 7 WAYS to MAKE \$500-\$10K a MONTH in 70 DAYS (top. passive income ideas, best passive income streams explained, smart income online, proven ways to earn extra income) A Modern Way to Eat: 200+ Satisfying Vegetarian Recipes (That Will Make You Feel Amazing) PASSIVE INCOME: 14 Ways to Make \$5,000 a Month in Passive Income (Make Money Online, Work from Home, Passive Income Streams, and More!) Making Money at Home: Methods to Make Money with Drawing Portraits: How I Made More than \$50,000 Selling Art Online

and Offline (Ways to Make Money with Art, Selling Drawings) Kids Can Make Money Too!: How Young People Can Succeed Financially--Over 200 Ways to Earn Money and How to Make it Grow PASSIVE INCOME: MUTUAL FUND (Book #3): Make Your Money Work for you by Mutual Fund (passive income in 90 days, passive income top 7 ways to make \$500-\$10k a month in 70 days) (MONEY IS POWER) Make Money Online: The Top 15 Ways To Start Making Money Online (How to Make Money Online, 2016) Eat Fat, Get Thin: Why the Fat We Eat Is the Key to Sustained Weight Loss and Vibrant Health Eat in My Kitchen: To Cook, to Bake, to Eat, and to Treat Eat & Explore Washington Favorite Recipes, Celebrations and Travel Destinations (Eat & Explore State Cookbooks) It's Not the Big that Eat the Small...It's the Fast that Eat the Slow: How to Use Speed as a Competitive Tool in Business

Dmca