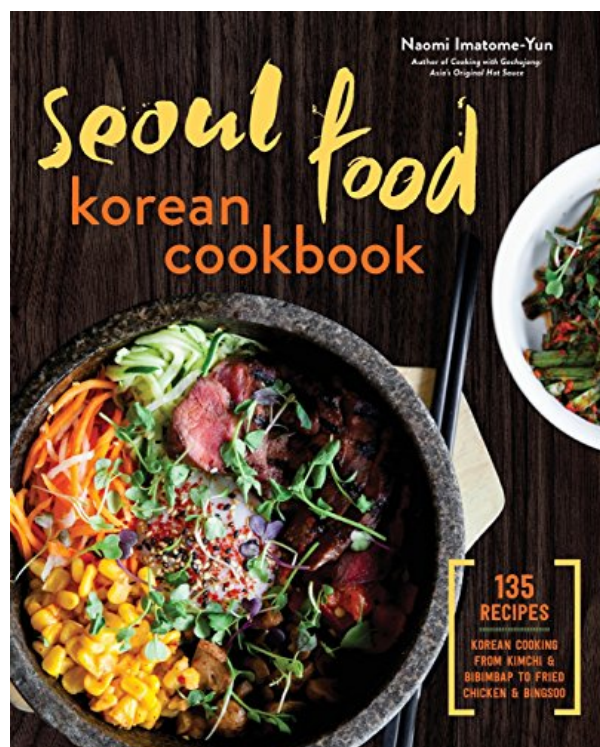
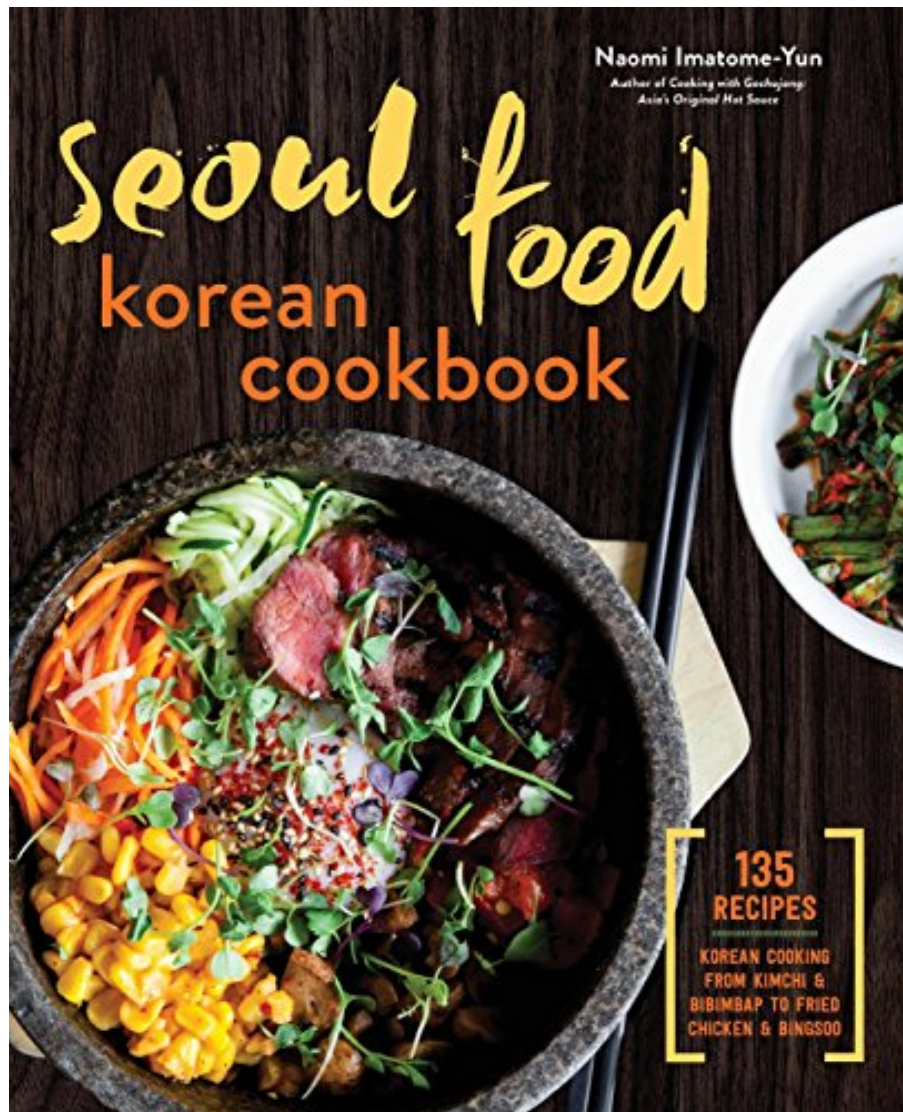


# SEOUL FOOD KOREAN COOKBOOK: KOREAN COOKING FROM KIMCHI AND BIBIMBAP TO FRIED CHICKEN AND BINGSOO BY NAOMI IMATOME-YUN



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## Review

"In this beautiful cookbook, Naomi Imatome-Yun ingeniously de-mystifies the intimidation factor of cooking Korean cuisine at home. By sharing her wonderful collection of authentic recipes, home cooks will appreciate every aspect of this cookbook; from learning about Korean pantry staples (and their descriptions) to the helpful headnotes with each recipe. It's as if she is there right with you to help guide you through the process. Preparing popular dishes such as kimchi, bibimbap, and bulgogi at home has never been easier. Imatome-Yun's indispensable Seoul Food Korean Cookbook is for anyone who wants to learn and cook real Korean food from the comforts of their home kitchen."

-Alice Currah, author of Savory Sweet Life and host of PBS Kitchen Explorers

"Seoul Food Korean Cookbook brings you authentic Korean flavors made easy. The gem of this book are in the "Ingredient Tips" - indispensable wisdom from Naomi about special techniques, ingredient substitutions and recipe variations. This book will give you the confidence of a Korean home cook."

-Jaden Hair, television chef, food columnist, and publisher of SteamyKitchen.com

## About the Author

Naomi Imatome-Yun is the author of the Korean cookbook *Cooking with Gochujang: Asia's Original Hot Sauce* and has been the Korean food editor for About.com since 2008. Her work appears in USA Today, Yahoo, and Dining Out.

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Learn deliciously authentic Korean cooking, from traditional Korean favorites to modern recipes including Seoul-Style fusion.

Food writer Naomi Imatome-Yun grew up in the American suburbs helping her Korean grandmother cook Korean classics and has spent over 15 years helping Korean Americans and non-Korean Americans alike discover how easy and delectable authentic Korean cooking can be.

Seoul Food Korean Cooking includes:

- 135 step-by-step recipes for Korean barbecue, kimchi, and more, including Sliced Barbecued Beef (bulgogi) like mom used to make and those Spicy Stir-Fried Rice Cakes (tteokbokki) you loved on your trip to Korea
- Special chapters for Korean bar food (anju) like Pork Bone Soup (gamjatang) and fusion favorites like Army Base Stew (budae chigae)
- An overview of Korean cooking and fun tidbits on food customs, table manners, and restaurant dining tips
- Detailed lists of kitchen essentials, pantry staples, and Korean cooking ingredients, with photos and shopping resources to aid the home chef

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#### Most helpful customer reviews

0 of 0 people found the following review helpful.

Great book for diving into the world of Korean cuisine!

By Jewel

A wonderful, informative, and easy to follow Korean cookbook filled with 135 diverse recipes!

I did not know much at all about Korean food before reading this cookbook. I had the pleasure of dining in a fantastic Korean restaurant recently and was so enticed by the diversity and deliciousness of the food that I had to try some things out on my own! Korean cuisine is fun and packed with so many different flavors, and it can be pleasing to many different palates.

This book begins with an introduction by the author and his history of growing up in an American/Korean home, learning the secrets of Korean cooking from the elder members of his household. It then goes on to give an overview of Korean cooking history and style. I found a section on Korean table manners to be very interesting!

The second chapter was very helpful to me as a first timer in that it goes over what you need to create the recipes successfully. There is a section on essential cookware and tableware, and one on pantry staple you need to have on hand. Thankfully it also talked about where to find those staples ( a few I had never even heard of) and there is even an appendix section giving you websites where products can be ordered. It is so nice to be prepared!

The recipes are amazing, and so many different things you can make! Each recipe is laid out in pretty much the same format. They give you an American and a Korean name for the dish, followed by a paragraph introduction/background. There is a clearly stated prep time and cook time. Each recipe is labeled for vegan-friendly, vegetarian-friendly, or gluten-free, and little chili peppers mark the spiciness of the dish. All ingredients are in bold on the left, and cooking instructions are numbered on the right. Most also include cooking tips at the bottom that I find very helpful!

This book is well laid out and easy to follow. It would be very helpful for anyone who wants to try Korean cooking!

Book was provided for the purpose of inspection and unbiased review.

0 of 0 people found the following review helpful.

I love to try cooking new foods

By roberta

I don't have much experience with Korean food, but that is exactly why I was excited to try out this book. I

love to try cooking new foods, especially things that are outside my normal experience. This book is cool. It immerses you in the Korean traditions and culture. It gives you a detailed explanation of all the tools and essentials you will need for Korean cooking, a rice cooker being very important. It gives you a rundown on all of the important pantry staples to have on hand if you'll be doing a lot of Korean cooking. They break it down into great sections like

Stocks, sauces and marinades

Kimchi and pickles

Appetizers and anju (bar food)

Side dishes

Soups and stews

Rice and noodles

Fish and seafood

Fusion fare

Poultry and meat

Drinks and sweet treats

There are so many great recipes that I'm looking forward to trying. The recipes are equipped with little chilli peppers to show you the amount of spiciness. There are also a bunch of vegetarian and gluten free options that are clearly labeled. Some of the ones that sound great to me are

Hangover Soup

Mixed Rice and Veggies

Beef skewers with rice cakes and scallions

Rice stuffed tofu pockets

Mint chocoberry bingsoo

Brown sugar hotcakes

There are also some that scare me a little like jellyfish salad, but I think I'm really excited to try my hand at some Korean food. I know my boyfriend loves Kimchi, so he will be excited about that. This is a great book, and would make a great gift for your favorite experimental chef.

I received this book for free for my honest unbiased review.

0 of 0 people found the following review helpful.

I like that early on

By KarenN

My cousin has been raving about many of the dishes his wife of Korean heritage can cook and I was curious on how to prepare some dishes from the Korean restaurants at home. I like that early on, this book explains some of the basic ingredients used in this type of cooking to get prepared in case you might not already have them in your kitchen.

Part 2 starts you in on the actual recipes. There is a little bit of everything with sauces, homemade broth, kimchi and pickles, meats, drinks, and dishes with rice or noodles. In an effort to eat more fermented foods, I was happy to find a recipe for kimchi in this book without radish (is one with radish too) since we don't have them here in Minnesota typically growing in the garden this time of year unless you started a batch from seed a few months ago. I have plenty of cabbage though.

Overall, I didn't have all the ingredients already on hand in my kitchen for some of the recipes provided in Seoul Food Korean Cookbook so I have purchased some and need to get more on a future shopping trip, but the instructions seem very user friendly. If you rely on photos for your cooking, this book only has a few provided.

[See all 134 customer reviews...](#)



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