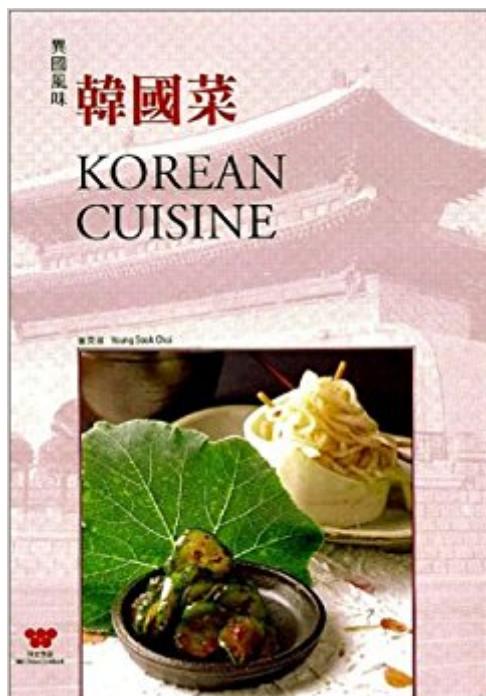


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# Korean Cuisine (English And Mandarin Chinese Edition)



## **Synopsis**

Known for its sumptuous array of cool and spicy pickles, the richly aromatic barbecues, and the boldly flavoured red-hot spicy stews, Korean cuisine is one of the most fascinating cuisines in the world today. This book includes a kaleidoscope of over 79 sensational recipes. In addition to the most popular Korean dishes, such as Korean Barbeque, Kimchi Stew, and Spicy Cucumber Salad, a wide range of less familiar Korean dishes can be found here -- from Dungeness Crab Crepes, Spicy Octopus, to Ginseng Chicken Soup, Five Grain Rice, to traditional desserts and teas, such as Persimmon Punch and Ginseng Tea. Most of the recipes are easy to follow, with special sections on frequently used ingredients, seasonings, condiments and special sauces.

## **Book Information**

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## **Customer Reviews**

KOREAN CUISINE offers many easy to follow and popular Korean dishes. All the procedures and steps for cooking are presented in a clear and concise manner, utilizing contemporary home cooking methods anyone can follow. In addition, the bilingual translation provides for a broad community of interest. Following popularity of "Chinese Cooking Made Easy," "Thai Cooking Made Easy," "Japanese Cuisine," "Vietnamese Cuisine," and "Mexican Cooking Made Easy," We are proud to present another wonderful addition to one of our most popular series, "International Cuisine."

I believe that all knowledge must be shared in order to progress. The contents of this book, for which I have made my best efforts through several years, can only be improved with the reader's

contributions, and I welcome readers' comments in that regard.

this is a great book! I'm chinese american- so korean ingredients are similar to ingredients i'm used to- but at the same time completely different! the ingredient list with pictures in the beginning of the book- greatly helped me in the korean grocery store. ie my best friends mom always had these big bags with a picture of a raw steak on the front. everytime i walked through their pantry- i thought- "man they must need to tenderize a lot of meat." It turns out the "meat tenderizer" is actually beef soup base! And it's REALLY good soup base for those who like to cheat with food prep! i also liked the fact that it had photos of the different kinds of dried seaweed used- because in korean and japanese grocery stores- the seaweed section can make your head spin with all the different choices you have! i really liked the recipe for chapchae- most of the other korean cookbooks have meat strips or ground meat in them. this one was simple- and if you keep a well stocked pantry you can make this whenever you want! I like to add julienned dried black mushrooms to the recipe as well. the spicy tofu stew with clams is so completely easy to make- and honestly- i leave out the clams and fresh shrimp- and it's still wonderful without! I do like to throw large pink dried shrimp with their heads on- into the soup- primarily because it adds flavor- and because there's a korean restaurant that does the same. The cooking tips that are found throughout the book are priceless. like throwing in dried anchovies if you don't have anchovy stock. I never knew what to do with those things- and now i do. and despite they're smell and appearance they add wonderful flavor to soups. if you have a korean market nearby and you're too lazy to actually cook- i would recommend getting a few bags of the different types of dried soup stock powders. in the same section they should also have these yellow boxes of freeze dried soup. there's no english- except- what type of soup it is- i personally like the pollack soup and the beef and vegetable soup. (and what you see in the picture is actually what is in the box!) one box with 2 cups of water- throw in half a container of soft tofu, some dried shrimp and a dried anchovy and some hot sesame oil and you've got yourself instant goodness. this book really helped me experiment with korean ingredients. (ie putting a tablespoon of the beef soup base powder in the above soup mix adds flavor and is really good) i've even expanded my pantry to include fernbracken. A little scary looking dried and in the package- but i'm sure it's going to be wonderful! i absolutely love this book and the entire wei-chuan series.

This book was supposed to be a present for someone learning Korean. Imagine my surprise, when the "lucky" recipient looked at it, puzzled, and said "Thanks... but it's in Chinese!" So. The book has a nice feel to it, beautiful pictures, and clear instructions. And it's bilingual. The problem is, it's called

"Korean edition", with a sticker stating the same, but it's bilingual in English/Chinese. I have contacted the 4 times, spoke to 4 different people, trying to get an answer to a simple question - was I accidentally sent a wrong book, or this book is, in fact, only bilingual in English/Chinese despite its name. No luck. Finally, a rep contacted one of the sellers, so now I am waiting for a call-back from a seller. Maybe they know the answer to a riddle, why something in Chinese language is called "Korean edition"...Bottom line: for those of you, who are looking for a nice recipe book, and read either English or Chinese - this is a nice addition to your recipe library, worth the 4 stars I gave in this review. For those who are actually looking for a bilingual English/Korean book, like I was - keep looking.

I have to admit, I've only made two dishes out of this book: the ginseng chicken soup (fantastic) and the chap che (also great). I'm not sure why I end up using Å Quick & Easy Korean Cooking for Everyone (Quick & Easy Cookbooks Series) Å a lot more than this book. Thumbing through it, this one has a much more thorough collection of sauces and dips, so it's a great reference, but the recipes tend to be a little more involved. Maybe it's how formal the pictures look in comparison to the Quick & Easy book, I'm not sure. Either way, between these two books I feel that I have a relatively good go-to collection of fairly authentic Korean recipes. I would recommend it, just not as a complete stand-alone.

Bought this book, knowing the quality of Wei Chuan's cookbooks. I own about a dozen Wei Chuan's books. Book has pictures and many recipes. Recipes in this one seem just as easy to follow as those in my other books.

This may be my favorite Wei-Chuan Publishing book yet. As someone else said, sometimes the flavour is a bit weak, but I make notes and fix the recipes according to my palate. I enjoy the various flavour combinations given in this book- flavours I've tried to recreate on my own before finding this book, and never quite succeeding. I especially like the wilted beansprout 'salad' using salt, sugar, a hint of sesame oil, and other oil, boiling, etc. ...This is a great book.

I have to say that this is one of the easiest to follow Korean cookbooks out there. And for the reader who reads Korean, and was disappointed that it wasn't Korean, bear in mind that this book was written by owners of the Woo Lae Oak restaurant. And the publishers originally translated this book for Chinese readers who are interested in making Korean food at home. And there are many people

who are interested in international foods, and English translations were added. These are great recipes, with pictures showing the different steps. I highly recommend this book as a beginner / intermediate Korean cookbook.

Great book of references to figure out the best recipes.

I actually own 3 of Wei-Chuan books because all of the books have great pictures and easy to follow instructions. I'm a beginner so it was easy to follow; however, it didn't quite explain what some ingredients are like tzuyoum, mirin, five-spice powder and more. As a beginner, I had no clue where to find these ingredients besides that they are in a Chinese market. Problem is, I don't know what it is supposed to look like and the Chinese people there don't understand what I am looking for.

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