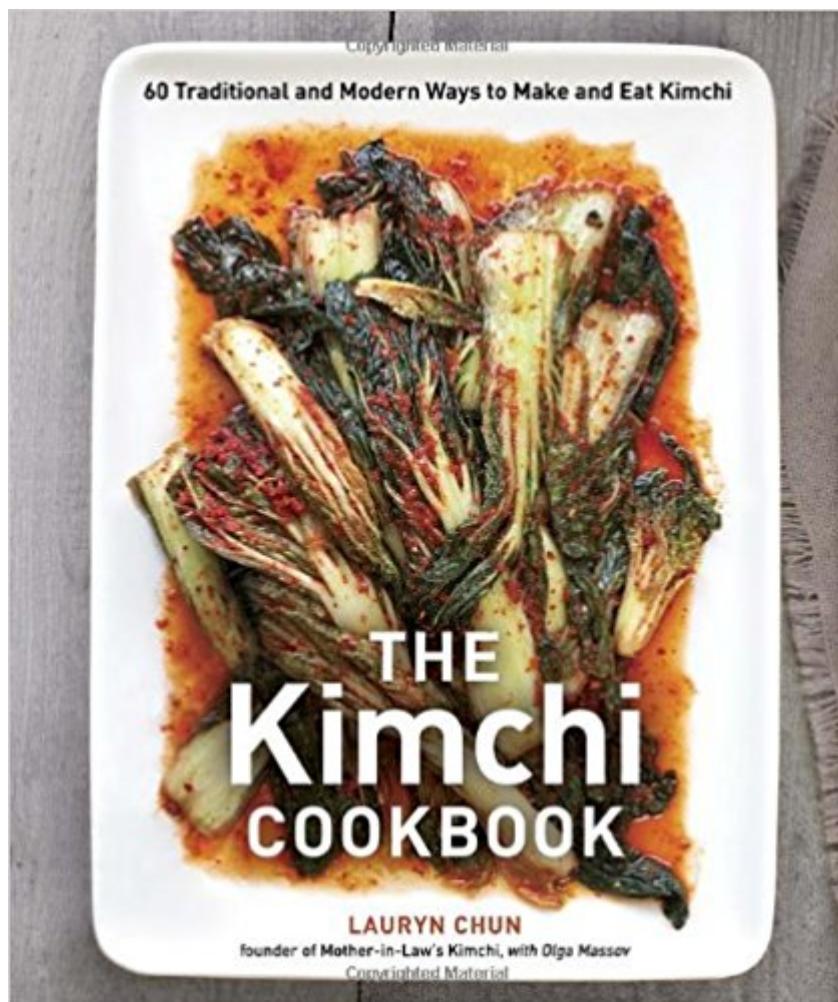


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The Kimchi Cookbook: 60 Traditional And Modern Ways To Make And Eat Kimchi



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. 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. 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™s 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. 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. Â

Book Information

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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...

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