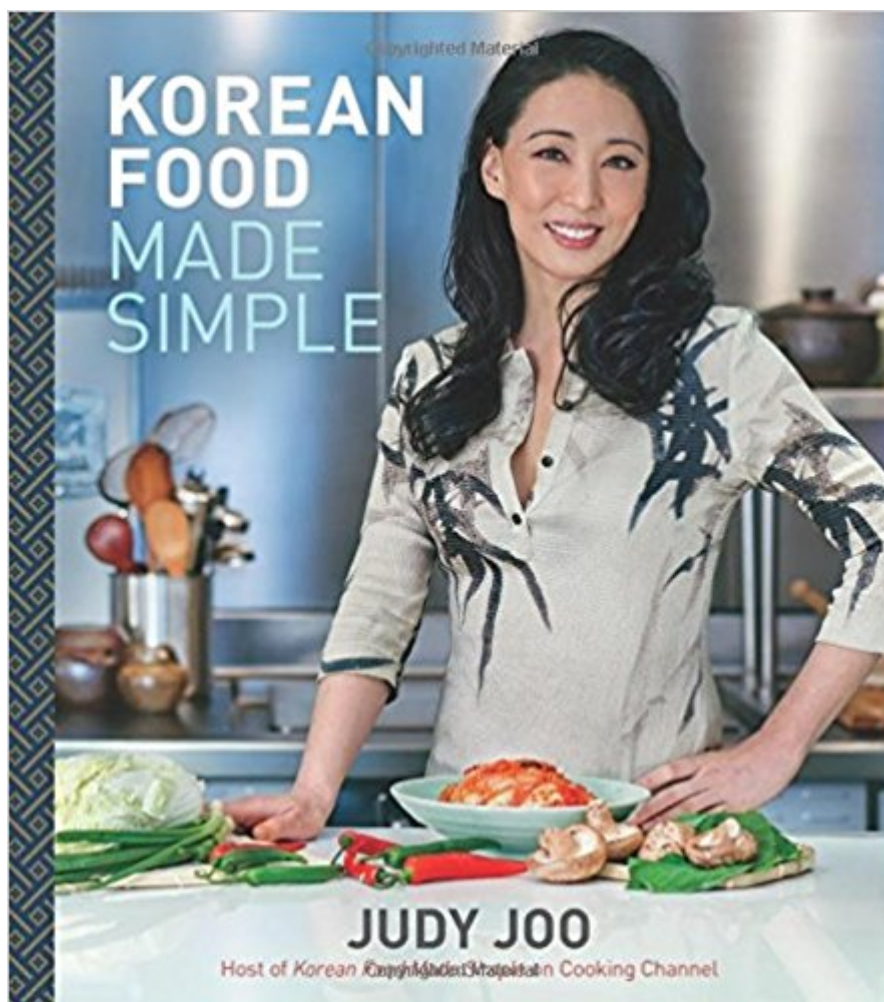


The book was found

Korean Food Made Simple



Synopsis

125 simple Korean recipes from the host of the Cooking Channel television show of the same name InÂ Korean Food Made Simple, Judy Joo, host of the Cooking Channelâ™s show of the same name and Food Network regular, brings Korean food to the masses, proving that itâ™s fun and easy to prepare at home. As a Korean-American, Judy understands how to makeÂ dishes that may seem exotic and difficult accessible to the everyday cook. The book has over 100 recipes including well-loved dishes like kimchi, sweet potato noodles (japchae), beef and vegetable rice bowl (bibimbap), and Korean fried chicken, along with creative, less-traditional recipes like Spicy Pork Belly Cheese Steak, Krazy 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 this book a comprehensive guide on Korean food and flavors. Enjoying the spotlight as the hot Asian cuisine, Korean food is on the rise, and Judyâ™s bold and exciting recipes are go-tos for making it at home.Â Â

Book Information

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Customer Reviews

View larger MomÃ¢Â™s BBQ Chicken (UmmaÃ¢Â™s Dak Gogi) from Korean Food Made Simple Serves 4 My momÃ¢Â™s BBQ chicken is the stuff of legend. She even used to grill it in our garage in unfavorable weather. I remember sitting on the steps staring at the little grill, watching her flip pieces of the juicy ginger-and-sesame-marinated chicken with chopsticks, and smelling the sweet smoke. Even your Korean-food-doubter friends will gladly chow down on this. Directions In a medium bowl, stir together the soy sauce, brown sugar, scallions, vinegar, maple syrup, chile

paste, sesame oil, ginger, sesame seeds, garlic, salt, and a generous amount of pepper until the sugar has dissolved. Transfer 1 cup of the marinade to a container, cover, and refrigerate. Add the chicken to the bowl with the remaining marinade and toss to coat. Cover and let marinate in the refrigerator, tossing once or twice, for at least 4 hours or up to overnight. Before grilling, let the chicken come to room temperature, about 30 minutes. Meanwhile, put the reserved 1 cup marinade in a small saucepan and simmer until it has thickened to a glaze-like consistency, 8 to 10 minutes; set the glaze aside. Preheat a gas or charcoal grill to medium-high heat. Lightly brush the grates with vegetable oil. Shake any excess marinade off the chicken and arrange on the grill without crowding. Grill, flipping the thighs halfway through, until cooked through, about 15 minutes. Keep an eye on the temperature; if the grill is too hot, the outside of the thighs will burn before the inside is done. Transfer the chicken to a platter and brush very lightly with the glaze. The glaze can also be served on the side as a dipping sauce, along with the Doenjang Mayonnaise. Tip: If you prefer boneless skin-on chicken thighs and can't find them in the grocery, ask your butcher to debone skin-on thighs or simply use bone-in ones and just add a few minutes to the cooking time.

Doenjang Glaze Makes about 1-1/4 cups 1/2 cup doenjang (Korean soybean paste). 1/4 cup honey. 5 cloves garlic, grated or minced. 3 scallions, thinly sliced on an angle. 2 tablespoons soy sauce. 2 tablespoons toasted sesame oil. In a small bowl, whisk together all the ingredients until smooth. Cover and store in the refrigerator if not using immediately.

Ingredients 1-1/4 cups soy sauce 1/2 cup packed dark brown sugar 6 scallions, thinly sliced on an angle 3 tablespoons rice vinegar 3 tablespoons maple syrup 2 tablespoons gochujang (Korean chile paste) 2 tablespoons toasted sesame oil 2 tablespoons grated peeled fresh ginger 2 tablespoons roasted sesame seeds 6 cloves garlic, grated or minced Pinch of kosher salt or sea salt Freshly ground black pepper 8 boneless skinless chicken thighs Vegetable oil, for grilling Doenjang Glaze (see below), for serving

I've been watching her show on the Cooking Channel since it premiered and really enjoy it. Her recipes on the show looks simple. As a Korean-American, my Mom and Dad did all the cooking for our family when I was growing up. So when I started to live away from my parents I had no idea really how to cook Korean food. I've asked my Mom to write down her recipes, but she never had the time to do it. As Korean food is becoming more accessible and popular more Korean food recipe blogs and web sites have come up. I especially liked Maangchi's YouTube videos and recipes. But what I liked about Korean Food Made Simple is how Judy Joo travels to Korea and explains the Korean culture and history and shows how it's made in Korea and duplicates the recipe for the

home cook but in a simpler way. Her cookbook is organized into several categories which have some of my favorite Korean foods. I just got the Kindle version today, so I will update my review after I've tried some of her recipes. I wish the Kindle version had a table of contents where you can click on the category. The categories are: Kimchi and Pickles, Pancakes, Dumplings and other small bites, Salad & Veggies, Rice, Noodles, Soups & Stews, Seafood, Chicken, Beef & Lamb, Pork, Sauces, Bread, Sweets, Drinks. I've already bookmarked the following recipes! Kimchi pancakes, Bindaetteok, Haemul pajeon, Mandu, Potato Salad, Kimchi Pulled Pork, Disco Fries, Bibimbap, Kimchi Fried Rice, Jjajangmyun, Oxtail Soup, Mackerel, KFC, Galbi Jjim, Galbi, Dubu Kimchi, and all the different soju drinks!

I love her show and am so happy to finally have so many of the recipes that I have watched her make and wanted to try. So far I have made four recipes and each one has been simple and delicious, and I can't wait to try more. If you are new to cooking Korean food, this is a great book to get started.

First off, I'm a big fan of the show and of Judy Joo. I really wanted to love this book, but as a person who is a rookie at cooking Korean food, I really find myself with a lot of questions after some of the recipes. I would of loved a reference list of brands and stores where I can find the items in US. Like gochujang. Which brand is best? Which brand is most authentic? I would of also liked a list of things like if you don't have this item, you can substitute easily with some other item. The pantry list was great but not complete in my opinion. I don't have H-Mart in my city so many ingredients I actually have to buy online. I thought the photography in the book was just okay. I would have liked to see more pictures and better quality photos. I liked the tips sprinkled throughout and would of liked to see more. For a beginner, I consider these very helpful.

Love this book. The pictures are gorgeous and I love the background that she gives on each recipe. The recipes are easy to follow and if you don't have the products in your grocer's store, you can buy them all on line (just plan ahead, obs). Love Judy Joo and her show. Even my 14 year old is a fan.

I have made 7 recipes so far and all have been 4.5 to 5 stars (1-5 star rating system). If I could rate this book with half star here on , I would rate this book 4 1/2 stars. Her recipes are very easy to make and consistently good. I am leaving all my recipe reviews at eat your books dot com website if you are interested in reading the reviews.

I am a novice cook and these recipes are really "simple." The hardest part is compiling all the ingredients but the directions are very easy to follow and the end result is DELICIOUS!!

Fantastic recipes from my favorite chef! Easy to follow, fun to make and delicious. There are so many great recipes and stories you can read it like a novel. Something (or several things) for every one and every family. Easy to find and use ingredients. My favorite new book!

Now one of my favorite cook books -- images are stunning and she makes Korean food elegant, delicious, and accessible. Great for people like me, who grew up eating Korean food, but also a wonderful starter for someone just getting acquainted with Korean cuisine. I'm a huge fan of her show and I've been knocking out these dishes each week and my family loves them!

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