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Cooking Korean Food With Maangchi: Book 1, 2, & 3

Cooking
Korean
Food
with
Maangchi
Books 1,2,3

A digital collection of
Maangchi's first three
Korean cookbooks!

102 recipes featuring:
Main dishes
Types of Kimchi
Soups & Stews
Side dishes
Porridges
Desserts & Snacks



Synopsis

If the much-hyped Korean Wave has an online culinary beachhead, it's surely "Maangchi's Korean Cooking Show," the YouTube channel run by Maangchi that has become a sensation with a generation hungry for something different, healthy, and genuine. This special Kindle Edition is a compilation of her first three cookbooks, containing over 100 recipes from her YouTube videos and popular website www.maangchi.com. It's written and laid out to be accessible, current, and comprehensive, useful for the amateur and the professional alike. With full-color photos of dishes and ingredients that takes the guesswork out of shopping for ingredients and cooking this exciting cuisine, you'll soon see what's made Maangchi the modern go-to authority on Korean cooking.

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Customer Reviews

I often have good intentions about writing reviews and somehow never get around to it. This book I just had to review. It is wonderful. I lived in Korea Town in L.A. for a while - not my favorite place in the world, but the food was great. Especially because one of my dearest friends is Korean, and she wanted to introduce me to the foods she loved. Having moved, I no longer have an abundance of

Korean restaurants to choose from, and the kim chi I have found up here is... meh. I decided I had to find a recipe for radish kim chi, and that is how I stumbled onto Maanchi's videos online. It turned out GREAT the first time. I used a bit more ginger than she does, and it was perfect for me. I have since tried a few other things and ended up getting the book I am reviewing now. Spoke to my friend and told her... and she says that she uses her recipes, too.

This is the first Kindle book I ever purchased, and I got it when there was some kind of flash sale going on. I LOVE Asian food. All kinds, really. Be it Korean, Japanese, Vietnamese, Laotian, Chinese, Taiwanese, etc. I love the spices and complex flavors, and the amazing things they do with noodles and rice. Bean paste is like a go-to additive. In fact, this book has introduced me to SO MANY new flavors, that I use in tons of dishes now. Bean paste I use all the time, added to stir fries or meat when I'm cooking it. I also use glass noodles for a lot of quick meals now, as well. I've created a bastardized version of quick-cook spaghetti and meatballs. And even though the noodles are thinner than spaghetti noodles, they are long enough that they present a decent compliment to the heavy taste of meat and sauce. Plus, the cooking time is essentially halved. And I use potato starch all the time. Actually, potato starch is my favorite starch, because it adds this rich, savory note to anything you add it to. And while it's not something I readily see in stores like Target or Publix, IT SHOULD BE. Potatoes are one of my favorite food groups (yes, food GROUPS), and the natural starch they give off is why you're supposed to save a bit of the liquid you use to boil them in, to go back INTO something like mashed potatoes or soup. Anyways. If someone was going to cook and eat me, I would suggest they thicken up the broth with some potato starch. This stuff will make me taste that much more delicious. Recipes I've thus far created. Kimchi Fried Rice (1936) Hand Torn Noodle Soup (324) Black Bean Noodles (455) And while that's really not a lot of recipes, I wanted to be up front with the ones I HAVE tried. I will say, I would tweak some stuff for the hand-made noodles. For the most part, the recipes are pretty easy to follow, and to tweak to your specific likes. Once my current bucket of kimchi dwindles down, I intend on using this recipe book to make my own. And yes, I currently have a literal bucket of kimchi in my fridge. Cough. In case you're wondering if this is a good value of worth your money. The answer is a resounding yes! In cooking with only 4 recipes, I've already brought new flavors into my cooking (bean paste, potato starch, and glass noodles). I just counted, and there are 90+ recipes, anything from DIY Quick Kimchi to Rice, to Steamed Pork Buns and Fish Cakes. It's definitely worth the price, even if

the Kindle version is a little clunky. PROS: In the index, you can double click on easy recipe to go directly to it. This incorporates books 1, 2, and 3. That's a lot of recipes! CONS: The navigation is clunky. I'm not sure if this is just a Kindle thing or what. Sometimes there is a page break with a recipe. So, my hands covered in flour or paste, I have to finagle my elbow or a pencil to go to the next page. Many of the recipes list the ingredients, and THEN in the directions list the amounts. This is not always conducive to quick cooking, and means you often have to peruse the recipes over and over to find the spot where you left off.

I love Maangchi! She's adorable and her food is bomb. This recipe book is definitely a good deal. Included are most of the basics and traditional Korean food. She prepares everything almost exactly like my mother does so that scores huge points with me. The recipes are detailed and there are photos of the dishes so you know what they're supposed to look like. If you're unsure of whether or not to purchase, watch her cooking show on Youtube or visit her website to get a taste. I like having it on my Kindle Fire because I can just take the tablet with me to the grocery store when I need to purchase any ingredients.

These cookbooks is great when you are cooking while browsing your Kindle or tablet to follow clear instructions from the "Korean Julia Child". These are authentic techniques, methods and recipes that she learned from her grandmother and mother. A compendium of the traditional and some regional recipes coming from different parts of Korea. I liked how she gave included the ingredients in the instructions, so it is best if you reread the recipe 3 times before proceeding to make it because this is how it was designed. I noticed that Korean cooking isn't so difficult but easy, only when you can make the essential Korean ingredients at home. But of course, if you live in a community that doesn't have any Korean products nearby, and you can do it online. She warns that the prices online are way much higher than buying from a Korean or Asian supermarket. I'm pretty lucky because I can go to my neighborhood Korean groceries in Fremont or in Newark. If I want to buy hard to find products then I can go to Santa Clara for those too. But anyway, back to my review-- I have tried making bibimbap, chives pancakes, Korean steamed buns, the porridge, and some of the banchan like the dried fish one that I often see with my local Korean grocery and Korean restaurant. I said to myself, "I didn't know that it would that easy to follow and eat it". It contains 6 chapters which include: Part 1: Main dishes Part 2: Types of kimchi Part 3: Soups & Stews Part 4: Side Dishes Part 5: Porridges Part 6: Desserts & Snacks It also includes links to

demonstration videos on how she prepares and cooks the dish. So this Korean cookbook is a compendium of various media and online sources from her blog making great and authentic Korean food at your own home kitchen. I suggest having a copy of this ebook.

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