

[PDF] Growing Up In A Korean Kitchen: A Cookbook

Hisoo Shin Hepinstall - pdf download free book



Books Details:

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Author: Hisoo Shin Hepinstall
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Description:

Korean cuisine is a tantalizing blend of sour, sweet, hot, burning hot, salty, bitter, and nutty, or so writes Hi Soo Shin Hepinstall, author of *Growing Up in a Korean Kitchen*. Part autobiography and part cookbook, this remarkable work provides a practical introduction to a cuisine Americans have encountered with delight, and a poignant memoir of a time and place in which an average family meal could consist of seven or more dishes, hierarchically served according to gender and family standing (males and grandmas ruled).

Beginning with a scene-setting journey to the author's childhood home, the book then provides a detailed account of relevant ingredients, equipment, techniques, and

sauces and pastes (many based on soy beans and red pepper). Over 175 recipes follow for a wide range of everyday and special-occasion dishes, from rice and cereal specialties, including an intriguing fried rice with chicken, mushrooms, and kimchi; to fresh salad and vegetable dishes such as Sautéed Spring Garlic; to barbecued specialties like Fried Beef Ribs; to desserts and confections. A chapter on celebratory dishes, such as the extraordinary, multi-ingredient Celestial Hot Pot, is balanced by a homey section on stews and dishes such as Braised Pork Spareribs. Throughout, Hepinstall offers asides that place the food in its cultural context, variations, and technical information. With an illuminating section on tea and other drinks, the book makes an exciting introduction to a kind of cooking Westerners can now prepare and enjoy at home. --*Arthur Boehm*

From Library Journal Although Korean food is poised to become the next favorite Asian cuisine, there are relatively few cookbooks on the subject. Hepinstall's book is both more ambitious than Jenny Kwak's *Dok Suni* (LJ 11/15/98) and more wide-ranging than Deborah Coultrip-Davis and Young Sook Ramsey's vegetarian *Flavors of Korea* (LJ 9/15/98). One of 12 children, she provides a personal glimpse of a disappearing way of life as well as a detailed introduction to traditional Korean cuisine (she even includes her family's recipe for soy sauce). American readers may recognize some of the dishes from Korean restaurants, but many will be new. The section on main dishes covers rice and cereals, soups and porridges, and noodles and dumplings, with a whole chapter devoted to kimchi, a signature dish; in addition to side dishes, desserts, and beverages, there are separate chapters on Korean barbecue and special-occasion recipes. Hepinstall writes well and knowledgeably, and her photographs of family and her visits to her homeland illustrate the text. Strongly recommended.
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About My Korean Kitchen and the author, cook and photographer. I had a great exposure to delicious Korean food all the time as I was growing up, because my mum is a great cook and also she ran a restaurant for almost two decades. Although, I didn't get to learn cooking from my mum much, I tried to observe her as much as I could in her home and busy restaurant kitchen. While, I haven't received any formal training in cookery, I love eating delicious food and sharing my culinary adventure with my family and friends. In recent years, I published two cookbooks. The Banchan Cookbook – This is an eBook dedicated for Korean side dish lovers. How to Enjoy Kor... Korean Cooking for an American Kitchen: A Cookbook. Marja Vongerichten, Jean-Georges Vongerichten (You?) | 2011 |. 4.54. Long a favorite of in-the-know foodies, Korean cuisine is poised to become the next big food trend, with dishes like bibimbap and kimchi popping up on menus nationwide. In a new PBS series that will begin airing in May 2011, Marja Vongerichten and three-star Michelin chef Jean-Georges Vongerichten will give viewers an insider's look at Korea as they travel the country and experience its authentic flavors and cultural traditions. As the show's companion cookbook, The Your favorite website or cooking book would be most appreciated. I'd discuss more but I'm not terribly familiar with Korean food I can put together a rather nice and spicy hot pot but Korean is a new one. 20 comments. share. My favourite Korean cookbook thus far is "Growing up in a Korean Kitchen" by Hi Soo Shin Hepinstall. Second favourite is "The Korean Table" by Taekyung Chung and Debra Samuels. If you are cooking with/teaching kids, "Cook Korean" by Robin Ha is billed as "a comic book with recipes." permalink. embed. save. [€] Meiyounaisseĩµē 0 points1 point2 points 11 months ago (0 children). I like Deuki Hong's cookbook "Koreatown: A Cookbook." <https://www.amazon.com/Koreatown-Cookbook-Deuki-Hong/dp/0804186138>. Browse and save recipes from Growing Up in a Korean Kitchen: A Cookbook to your own online collection at EatYourBooks.com. Categories: Sauces, general; Cooking ahead; Korean; Vegan; Vegetarian. Ingredients: jujubes; dried red chiles; coarse sea salt; fermented soybean paste; oak charcoal; choch'ung. 1. show. Homemade red pepper paste (Koch'ujang). from Growing Up in a Korean Kitchen: A Cookbook Growing Up in a Korean Kitchen by Hi Soo Shin Hepinstall. Categories: Spice / herb blends & rubs; Cooking ahead; Korean; Vegan; Vegetarian. Ingredients: barley malt powder; sweet rice flour; soy sauce; kochu karu; meju powder. Part memoir and part cookbook, GROWING UP IN A KOREAN KITCHEN is one woman's cultural and culinary story, weaving childhood reminiscences with lovingly gathered recipes. With descriptions of the traditional Korean kitchen, preparations for special feast days, and the rituals of everyday family meals, author Hi Soo Shin Hepinstall draws an engaging portrait of a seldom glimpsed way of life. Easy-to-follow recipes, largely handed down through oral tradition, cover the wide range of main and side dishes, from the sumptuous elegance of royal cuisine to simpler countryside cooking. Korean cuis

In her new comic cookbook *Cook Korean!* (Ten Speed Press), author and illustrator Robin Ha not only teaches readers how to make every traditional Korean dish—like your favorite marinated beef barbecue (kalbi), stone-pot fried rice (bibimbap), and cold buckwheat noodles (naengmyeon)—from their own kitchen, but she includes fascinating historical trivia that culturalists will appreciate. (For instance, there’s a reason why fermentation is so rampant in Korean cuisine; it’s because most households were too poor to own refrigerators.)

RH: There were no Korean restaurants when I was growing up in Alabama. There were only a few Korean people living there, and it was a trying time getting used to the culture shock.

Aug 11, 2013 - Amazon.com: Growing up in a Korean Kitchen: A Cookbook (0028195082816): Hi Soo Shin Hepinstall: Books. This egg dish comes out freshly made in a Korean earthenware pot if you go to traditional Korean restaurants and it is one of the most savory, comforting food ever. It’s piping hot, the egg soft, airy Stella Tavares Korean food.

GROWING UP IN A KOREAN KITCHEN is the most comprehensive Korean cookbook to date. Her stories are charming and informative and the recipes are tantalizing. The book is a glowing memorial to her mother and grandmother and a tribute to her Korean heritage. This book will be a classic.

Grace Young, author of *The Wisdom of the Chinese Kitchen*-- “GROWING UP IN A KOREAN KITCHEN is a major contribution to the Asian culinary shelf. Here’s a rare treat: a beautifully written cookbook that reveals an intimate and fascinating portrait of a rich culture unknown to Americans. It went straight to my heart.”

Browse hundreds of Korean recipes with step-by-step photos and easy to follow instructions. Learning to make authentic Korean food has never been easier. Let me show you how! I'm Sue, the author/cook/photographer behind My Korean Kitchen. Here I talk all about my love and passion for Korean food and Korean fusion food. Read more. Get My Cookbook & Video. Essential Korean Ingredients. Make Korean BBQ at Home. Part memoir and part cookbook, GROWING UP IN A KOREAN KITCHEN is one woman's cultural and culinary story, weaving childhood reminiscences with lovingly gathered recipes. With descriptions of the traditional Korean kitchen, preparations for special feast days, and the rituals of everyday family meals, author Hi Soo Shin Hepinstall draws an engaging portrait of a seldom glimpsed way of life. Easy-to-follow recipes, largely handed down through oral tradition, cover the wide range of main and side dishes, from the sumptuous elegance of «royal cuisine» to simpler countryside cooking. Korean cuisine Growing Up In A Korean Kitchen: A Cookbook. Hi Soo Shin Hepinstall. 4.3 out of 5 stars 57. [Lauryn Chun's] primer, The Kimchi Cookbook, takes the traditional Korean condiment to new heights, showcasing its versatility as both a simple pickled vegetable and complex flavor enhancer. - New York Daily News. Chun's book has a recipe for just about any type of kimchi you could think of, from spicy napa and daikon blends to more creative and modern pickles made from butternut squash, French butter radishes, and even tomatoes. Anyone familiar with Chun's New York-based kimchi company, Mother-in-Law's Kimchi, should be pleased to find many of her signature recipes tucked Part memoir and part cookbook, GROWING UP IN A KOREAN KITCHEN is one woman's cultural and culinary story, weaving childhood reminiscences with lovingly gathered recipes. With descriptions of the traditional Korean kitchen, preparations for special feast days, and the rituals of everyday family meals, author Hi Soo Shin Hepinstall draws an engaging portrait of a seldom glimpsed Part memoir and part cookbook, GROWING UP IN A KOREAN KITCHEN is one woman's cultural and culinary story, weaving childhood reminiscences with lovingly gathered recipes. Discovering Korean Cuisine edited by Allisa Park and Growing Up in a Korean Kitchen by Hi Soo Shin Hepinstall. I am going to duplicate this review with both books, so bear with me. I adore Discovering Korean Cuisine. In her new comic cookbook Cook Korean! (Ten Speed Press), author and illustrator Robin Ha not only teaches readers how to make every traditional Korean dish like your favorite marinated beef barbecue (kalbi), stone-pot fried rice (bibimbap), and cold buckwheat noodles (naengmyeon) from their own kitchen, but she includes fascinating historical trivia that culturalists will appreciate. (For instance, there's a reason why fermentation is so rampant in Korean cuisine; it's because most households were too poor to own refrigerators.) RH: There were no Korean restaurants when I was growing up in Alabama. There were only a few Korean people living there, and it was a trying time getting used to the culture shock.