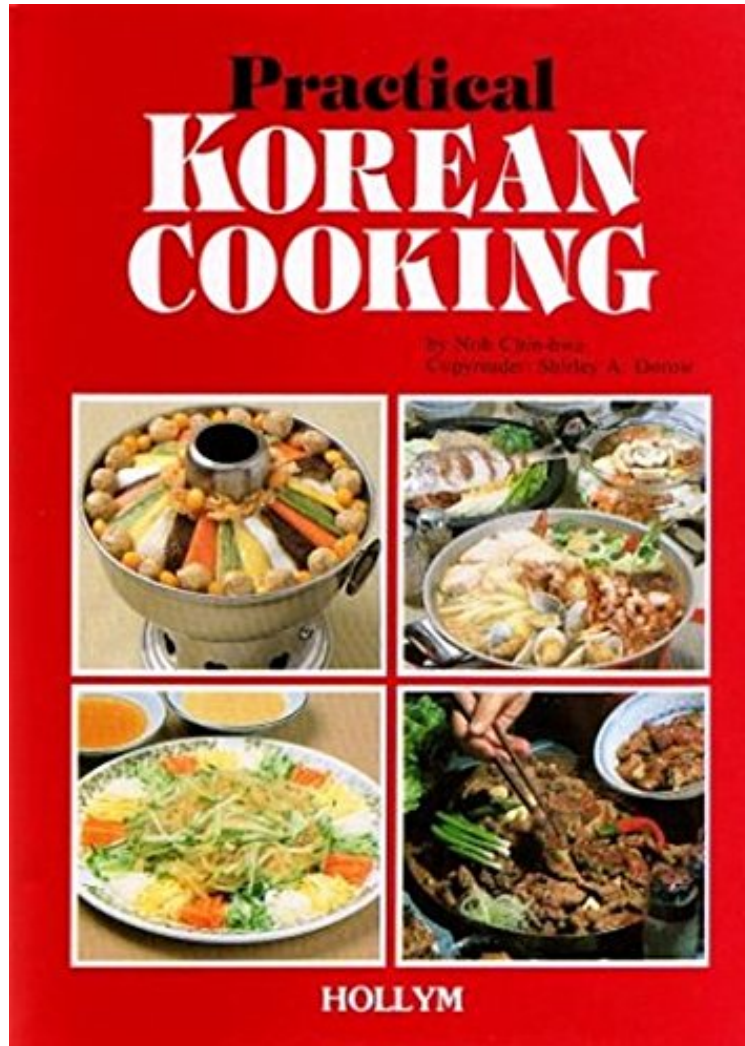


(Download) Practical Korean Cooking

## Practical Korean Cooking

*Chin-hwa Noh*

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**Chin-hwa Noh : Practical Korean Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Practical Korean Cooking:

9 of 11 people found the following review helpful. Mistakes, missing recipes, and MSGBy Fred MorinThis cookbook has some great things going for it:It attempts to be as clear and concise as possible. There are many photos illustrating techniques, and while the photos are very 80s they are at least well-lit and clear. The author is a relatively famous cook in Korea and she knows what she's talking about. The book has a lot of recipes and is simple to read.However, some things have literally been lost in translation in that for some recipes the measurements are totally wrong. Some of these dishes would be nearly inedible if you followed the directions. And for such a comprehensive book, some classic Korean dishes are inexplicably missing. Finally, almost every recipe calls for MSG, which was indeed in heavy use in

Korean households at the time, but has since fallen out of favor. Given the price of the book and these large mistakes, there is no possible way I could recommend it to anyone. 6 of 8 people found the following review helpful. Good food, but NOT "Practical" By Bundita I'm the kind of cook who does not mind pinching the leaves individually off cilantro. I like to chop and prepare fresh vegetables in all kinds of futsy ways. However, I draw the line at recipes that ask me to pound cooked rice in a mortar to achieve a thick paste. Would a blender or food processor work? How about rice flour? Without hours of experimentation, I'll never know, and the author does not tell us... To its credit, this book has wonderfully detailed instruction, but the preparation for most recipes is so intense that I don't find myself using it as a cookbook. For me, it's more of an "authentic" reference, a jumping-off point for creating meals with what's on hand... If you really want to make your own konju-jang or your own soy sauce, it's in there, but unless you're confined to the kitchen with nothing to do all day but cook, you may end up using this book as interesting reading material more than a "practical" cookbook. 0 of 0 people found the following review helpful. Practical Korean Cooking By Sharon Glover Was not what I was expecting. Didn't have the recipes I wanted.

This book offers truly authentic Korean dishes written for the English reading cook. It is comprehensive with nearly 200 recipes and 1,026 instructional color photos. This volume is the combination of three individual cookbooks - Healthful Korean Cooking: Meats Poultry, Low-Fat Korean Cooking: Fish, Shellfish Vegetables and Traditional Korean Cooking: Snacks Basic Side Dishes. Not only are the most popular and well-known dishes represented, but also many known only to the Korean palate. The delicate flavors and subtle combinations of basic ingredients have a unique appeal for all palates. Makes a great gift for anyone interested in learning Korean cooking.