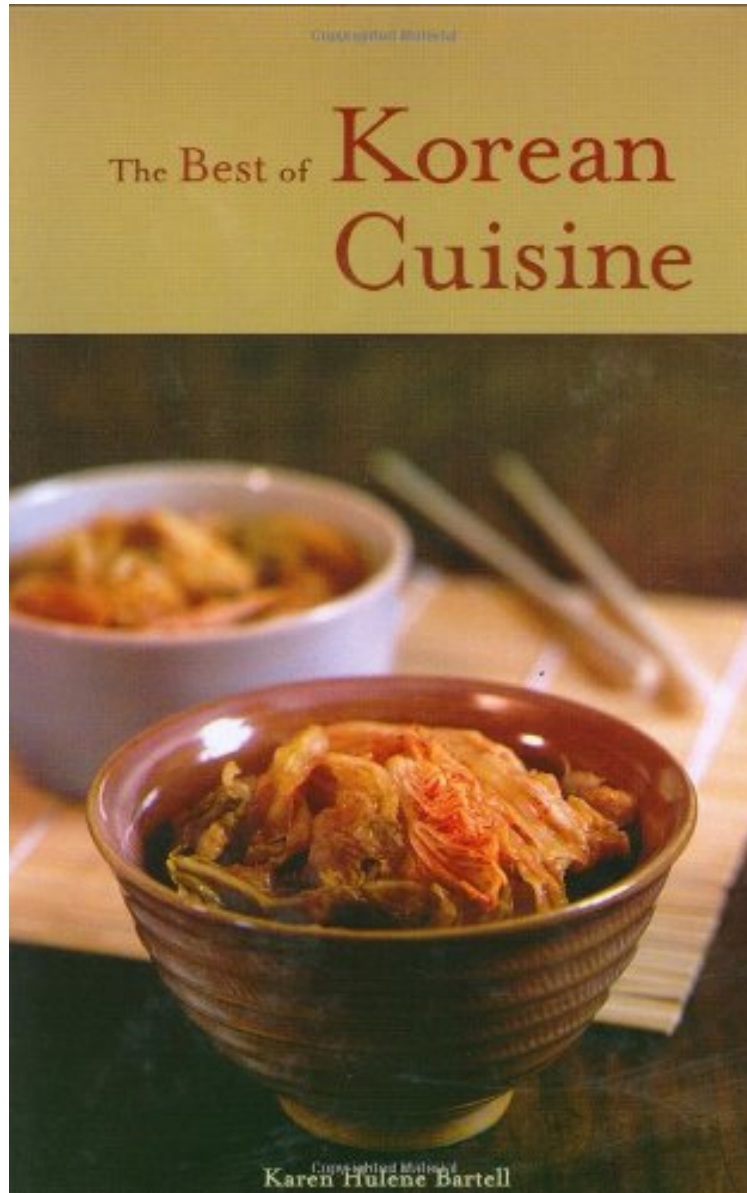


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The Best of Korean Cuisine

Karen Hulene Bartell

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Karen Hulene Bartell : The Best of Korean Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of Korean Cuisine:

3 of 3 people found the following review helpful. terrible...and I know Korean Food By Fort I know my Korean food and I cook it at home as well. The ingredients might be correct, but there is no way anyone would make 2 pounds of kimchi with 1 tablespoon of chili powder. That is not enough to season the kimchi! If you're going to try any of these

recipes, I would look for them online elsewhere and hope that the recipes you find have enough seasoning to make your food taste good. The bulgogi recipes (bbq beef) don't even have enough ingredients for the marinade to cover the meat! I wish I could delete this from my kindle forever. As is, it's stuck in the archive now. Save your time and don't bother even though it's free. 17 of 18 people found the following review helpful. **The Best of Korean Cuisine?? Really??** By Michael If you are interested in Korean food, there are some Korean cookbooks out there that are really good. This is not one of them. I don't know where she got these recipes, but they are simply wrong. I have yet to see one that either sounds good, or authentic. Not only are the ingredients not right, the methods of preparation is incorrect. If you made the cabbage or eggplant Kim Chi as she states, they would be nothing but mush. She gives a recipe for Mandu that says how to make the wrappers, but not for the filling. I have no idea why. I think someone was messing with her when they gave her these recipes. My wife and I still wonder if she has tried these herself. I love Korean food and this is my thirteenth Korean cookbook. I would recommend any other one before this one. Including the one that has all the ingredients in grams. Save your money, unless you plan on purchasing this for a joke on someone. 19 of 19 people found the following review helpful. **What's with the format of this book?** By Caroline Olson I ordered this book as a Valentines present for myself, also to get in touch with my Korean side. (I'm half Korean) None of the recipes seemed at all familiar to the ones my mother made except the Barley tea. The format is confusing to me also. Everything is done per celebration versus chapters of entrees. I do appreciate some of the history and explanation of customs, but not enough to recommend this book to anyone.

Korean cuisine has its own distinctive flavors and cooking methods. While China's main meat is pork and Japan's mainstay is fish, beef is Korea's favorite entree. Korean recipes also rely on grains such as barley and buckwheat in addition to rice. An interesting feature of Korean cuisine is the emphasis on wild roots, fiddlehead ferns, and wild mushrooms, but ginger, chili pepper, garlic, green onions, and fermented bean paste are still the primary flavorings. With over 100 authentic recipes, this cookbook blends the rich diversity of Korean cuisine with the seasonal fare, holiday feasts, and auspicious foods suggested by the lunar calendar. Sample such delicacies as Barbecued Beef Sirloin, Capon with Ginseng and Korean Dates, Azalea Pancakes, and Persimmon Punch.

About the Author Karen Hulene Bartell is the author of *Best of Polish Cooking*, *Best of Taiwanese Cooking*, and *Fine Filipino Food* (2003), all published by Hippocrene Books. A senior technical writer, she lives in Driftwood, Texas, with her husband.