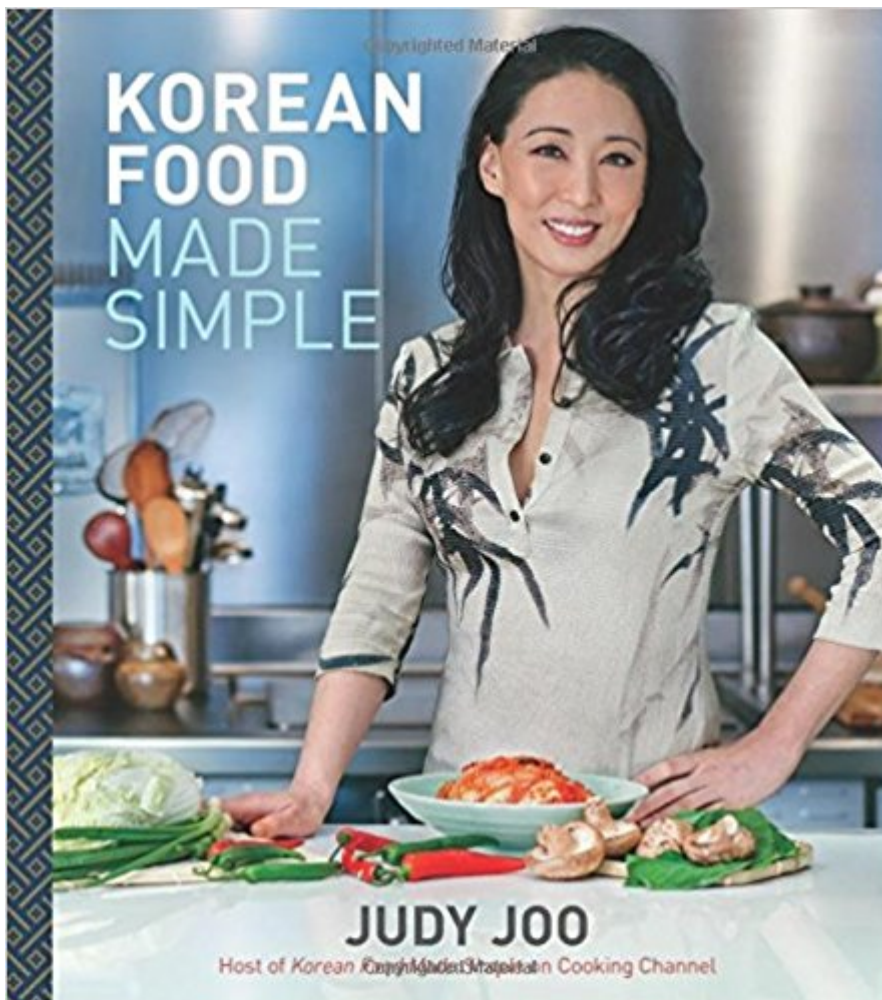




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Korean Food Made Simple



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

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

“This is a stunning book. Forget for a moment it’s about the food of Korea. It’s just so impressive on many levels. I already crave the Disco fries and Korean eggplant and I won’t rest until I have the Korean fried chicken! Judy has written a beautiful, timely, and truly impressive tome, both mouthwatering and so very informative. Julia Child just got a new and wonderful neighbor on my bookshelf.” —Geoffrey Zakarian, Iron Chef “The tantalizing flavors and techniques of Korean food are just beginning to find their way into our home kitchens. Judy Joo is the perfect teacher to lead us into this exciting new world. Get ready for fireworks on your taste buds.” —Bobby Flay, chef and author “For those of us not lucky enough to have been

raised by a Korean mom whom we can rely on to give us a tight recipe for a childhood favorite, there is Judy Joo's Korean Food Made Simple. Informative explanations of the Korean pantry, easy to follow recipes, and beautiful photographs will make this your go-to book for Korean cooking.

• "Andy Ricker "Judy Joo is an authority on authentic Korean and American-Korean food. My wife is half Korean so it's important we celebrate the culture and traditions together and with our kids. Judy's new book is a refreshing source of inspiration and information that's open on our bench top every time we cook Korean food."

• "Chef Curtis Stone, internationally known chef and chef/owner of Maude Restaurant, Beverly Hills "From kimchi to bibimbap, Joo "who hosts a show on the Cooking Channel "breaks down intimidating dishes."

• "Entertainment Weekly "Korean American chef Joo's debut shares a name with her TV show on the Cooking Channel. After introducing familiar and exotic pantry staples, from nutty toasted sesame oil to fiery Korean chile paste, Joo presents 130 recipes that blend traditional Korean home cooking with contemporary and fusion fare. Assorted kimchi and pickles (cubed radish kimchi) can have long fermentation times, but they're easy to prepare, as are quick stir fries (pork belly and kimchi stir-fry with tofu), soups (instant noodles with spicy rice cakes and fish cakes), and desserts (red bean ice pops). The book also features chapters on sauces, breads, and drinks.

VERDICT Like Maangchi's Real Korean Cooking, this cookbook is an approachable gateway to a popular cuisine. Comparatively, Joo's recipes are fancier, with more nods to Western palates (think: cheesecakes, cheese-steaks, wings, and tacos). Highly recommended."

• "Library Journal "Joo, host of the Cooking Channel's Korean Food Made Simple, brings her unique style to Korean cuisine in this delightful and original book. Joo was raised in New Jersey by Korean parents and trained at the French Culinary Institute, and her recipes reflect this fusion of cultures and flavors. Her main focus remains on Korean cuisine, but she adds her own modern twists to reflect her complex palate. Kimchi pulled-pork disco fries, ultimate KFC (Korean fried chicken), and kimchi and bacon brioche are just a few examples of her appealing innovations. She provides a useful section on pantry staples and includes recipes for essential components of many Korean meals, including kimchi, pancakes, and dumplings. Crispy anchovies, kimchi fried rice, and "krazy" Korean burgers (made with ginger, pancetta, soybean paste, and seltzer) exemplify the wide range of combinations that Joo embraces. Soy-glazed tofu salad, "magical" chicken ginseng soup, and spicy pork belly cheesesteak are all big on flavor and use easy-to-find ingredients. Joo notes that traditional Korean desserts don't translate well to a Western palate, so she's revamped traditional offerings to create tempting combinations such as caramel doenjang ice cream, spicy molten chocolate lava cakes, seaweed shortbread, and Korean coffee brownies. Cooks looking to

make a first foray into Korean cooking or those wishing to enhance their knowledge will delight in Joo's uncommon approach and her tasty creations." "Publishers Weekly" Judy Joo's Korean Food Made Simple is going to be a big cookbook this year... Joo's book, available in May from Houghton Mifflin Harcourt, is attractive, accessible, and full of great food that doesn't take itself too seriously." "Departures Magazine

JUDY JOO is a French-trained Korean-American chef, writer, and restaurateur whose culinary expertise spans the globe. Ushering Korean flavors into home kitchens, Judy hosts Cooking Channel's Korean Food Made Simple and is a regular on Food Network.

I had already read this book as a library check-out and have now purchased as a gift for a family member who enjoys cooking Korean food. Recipes are clear and the ones I tried turned out well. Ms. Joo's discussions about the individual recipes as well as the culture of Korean cooking are interesting and entertaining. It's one of the few cookbooks I have read from cover to cover.

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.

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!

The book was very informative. There are lots of recipes to follow. There are some Korean food that can be fattening like the double fried chicken but overall, Korean food is nutritious, delicious, and low in calories. I recommend this book as well as Maangchi's cook book.

So excited to cook these wonderfully creative and fresh Korean recipes!! All are easy to follow and preparation time is reasonable.

Loved her show and are enjoying her cookbook.

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.

Love her television show and her recipes. She puts her own unique twist on classic Korean recipes and adds several of her own creations. Yum!

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