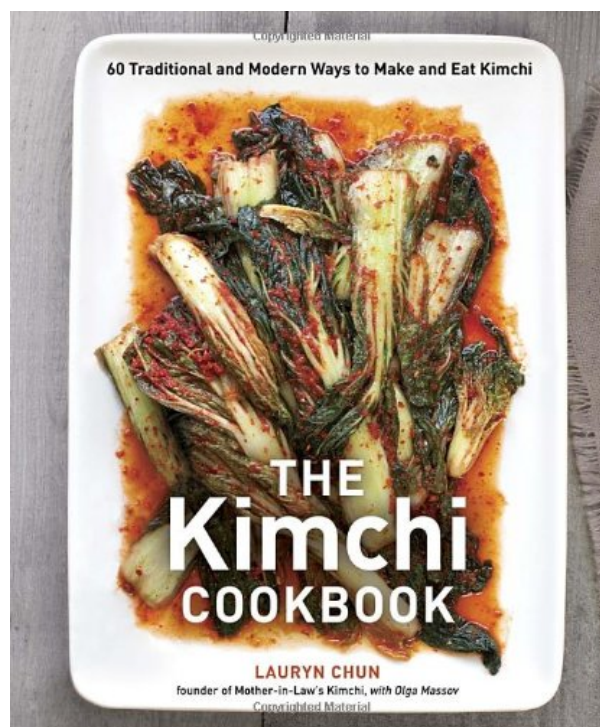
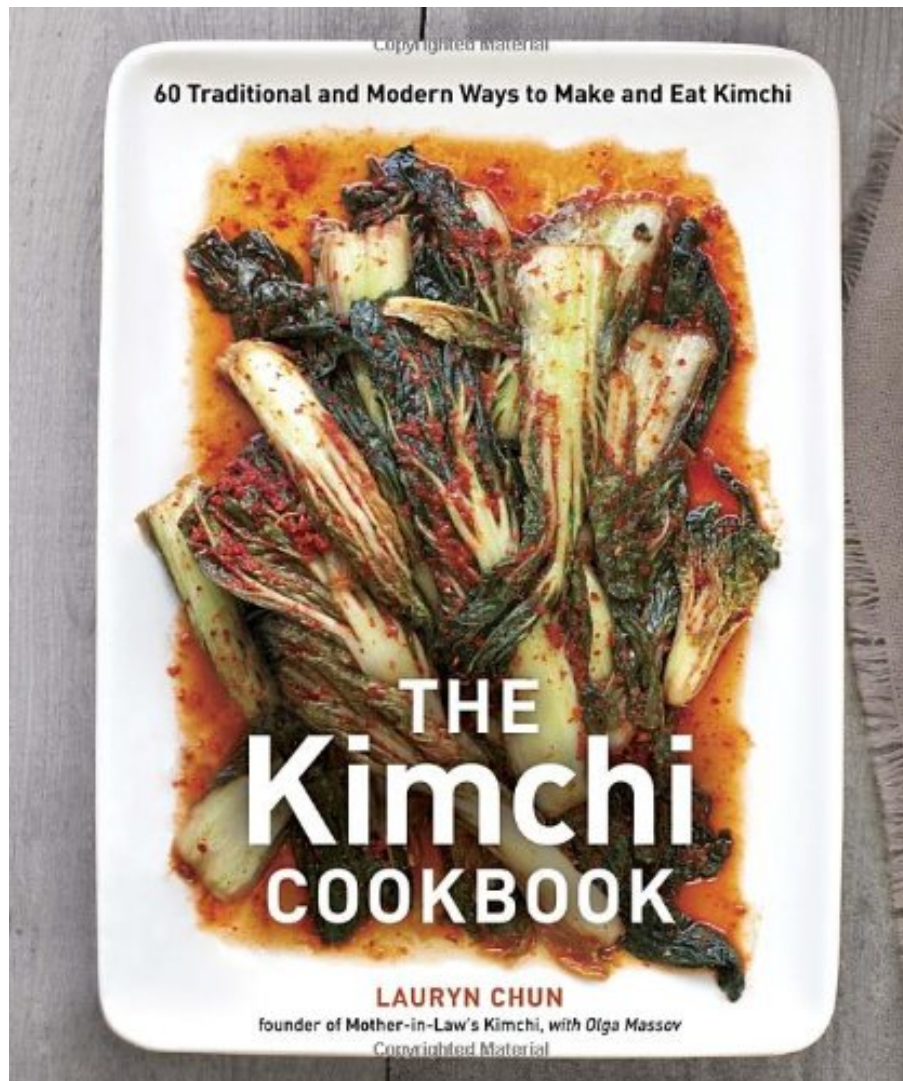


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Based on Korea's legendary condiment, Mother-in-Law's Kimchi is taking America by storm with its vibrant, versatile balance of flavor and just the right amount of spice. Making kimchi is the next frontier for anyone who enjoys DIY food projects, and homemade kimchi is a must-have for connoisseurs of the beloved Korean pickle.

Following traditional kimchi-making seasons and focusing on produce at its peak, this bold, colorful cookbook walks you step by step through how to make both robust and lighter kimchi. Lauryn Chun explores a wide variety of flavors and techniques for creating this live-culture food, from long-fermented classic winter kimchi intended to spice up bleak months to easy-to-make summer kimchi that highlights the freshness of produce and is ready to eat in just minutes.

Once you have made your own kimchi, using everything from tender and delicate young napa cabbage to stuffed eggplant, you can then use it as a star ingredient in Chun's inventive recipes for cooking with kimchi. From favorites such as Pan-Fried Kimchi Dumplings and Kimchi Fried Rice to modern dishes like Kimchi Risotto, Skirt Steak Ssam with Kimchi Puree Chimichurri, Kimchi Oven-Baked Baby Back Ribs, and even a Kimchi Grapefruit Margarita, Chun showcases the incredible range of flavor kimchi adds to any plate.

With sixty recipes and beautiful photographs that will have you hooked on kimchi's unique crunch and heat, The Kimchi Cookbook takes the champagne of pickles to new heights.

- Sales Rank: #30133 in Books
- Brand: Ten Speed Press
- Published on: 2012-11-27
- Released on: 2012-11-27
- Original language: English
- Number of items: 1
- Dimensions: 9.40" h x .70" w x 7.80" l, 1.46 pounds
- Binding: Hardcover
- 160 pages

## Features

- Ten Speed Press

## Amazon.com Review

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#### Most helpful customer reviews

44 of 45 people found the following review helpful.

Excellent and thorough! Author is a great teacher!

By I Do The Speed Limit

This book is way more than I expected. For a single-topic cookbook I anticipated a straightforward compilation of kimchi recipes. But this book far exceeded my expectations: The author has a very personable style of writing. By the time I was done reading through the pages the first time, I felt a certain satisfaction that is hard to explain. My senses were heightened and my brain was working through the logistics of how soon I could make a trip to my favorite Asian market. And I was wondering if it was too late to plant Red Holland peppers in my garden this year.

If you thoroughly read this woman's instructions, you will have no problem making kimchi. If you have a fear of fermentation, it will be alleviated with the full-coverage instructions and tips in this book. And the information provided is smooth-flowing and easy to digest. The book provides so much worthwhile information, that after you have a few recipes under your belt, you will be experimenting with other ingredients and flavors to create your own signature kimchi.

The recipes area all encompassing; some are for fast, immediate salad-type kimchi; some for Spring and Summer vegetables, and some for winter vegetables. Plus there are instructions for the different "cuts" of the vegetables, and some recipes that keep the vegetable somewhat intact and some recipes for square-chopped veggies.

Pictures are of excellent quality and very helpful, too. Pantry items necessary to make kimchi are relatively few and are fully explained. Both English and Korean names are provided, so it will be easy to find them at

your local Asian market or online.

I picked this book up at my library, but today I ordered my own copy. If you are at all interested in eating kimchi, this is a book that has great value and will quickly earn its space on your bookshelf.

6 of 6 people found the following review helpful.

The GO-TO book for Kimchi

By one green goddess

I own a many, many fermenting and kimchi making books and this has become my go-to for all things "Kimchi", an all-in-one book source for the beginner and more experienced alike. The signature kimchi recipe (Mother-in-Law's Kimchi - my recommended 'gateway recipe' for a life time of devotion to kimchi, as is what happened to me) is delicious but so are many other recipes, too, depending on your produce, the season, your fermenting needs and taste buds I even grew perilla in my garden to add this year - a very good idea it turned out! I appreciate the "Cooking with Kimchi" section for using over-ripe kimchi, which, if you make as much as I do, is handy. Kimchi never really goes bad but after awhile it just is too pungent to be eaten 'raw', but just right for other savoury dishes like soups, pancakes, fried rice and beyond. It's a wonderful resource, both visually interesting and compelling, and fun. Enjoy!

2 of 2 people found the following review helpful.

One of my new favorite cookbooks!

By TamiP

Wow! That was my first reaction after browsing through the book when it got here. I had no idea that there were so many different kinds of Kimchee. My son told me he didn't like Kimchee but I made the instant one with cucumbers and he dived right in. Then my hubby hounded me all evening about could I do it with this veggie and that veggie. So, I've made several of the recipes in the book and every one has turned out delicious.

My biggest problem now is how to keep them out of the crocks on the counter while I wait for them to ferment.

So happy I found this book it has added another dimension to our food.

Well written and very educational without trying to be. Recipes are very easy to follow and just about fool proof.

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