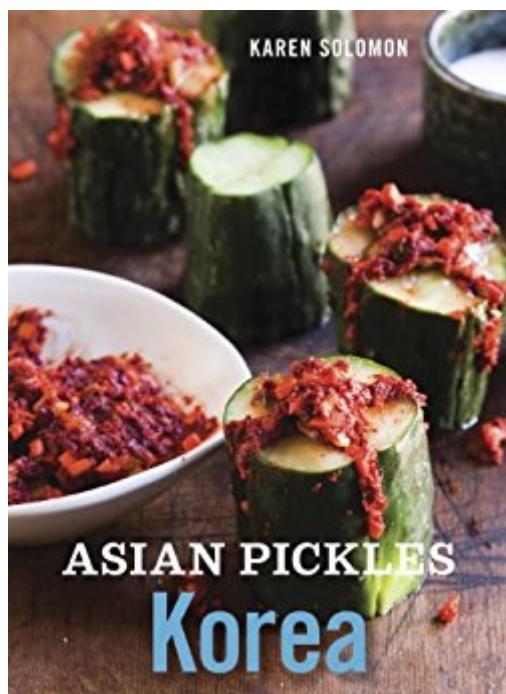


The book was found

Asian Pickles: Korea: Recipes For Spicy, Sour, Salty, Cured, And Fermented Kimchi And Banchan



Synopsis

A DIY guide to making the salty, sweet, tangy, and spicy pickles of Korea, featuring 15 recipes ranging from traditional kimchi to new favorites with innovative ingredients and techniques. For Asian food aficionados as well as preservers and picklers looking for new frontiers, the natural standout is Korea's diverse array of pickled products, homemade ingredients, and condiments that wow the palate. In *Asian Pickles: Korea*, respected cookbook author and culinary project maven Karen Solomon introduces readers to the unique ingredients used in Korean pickle-making, such as salted shrimp, fermented red pepper paste, sweet rice flour, and the right dried chile powder, and numerous techniques beyond the basic brine. And for the novice pickler, Solomon also includes a vast array of quick pickles with easy-to-find ingredients. Featuring the most sought-after Korean pickle recipes--including Whole Leaf Kimchi, Cubed Radish Kimchi, Spinach with Sesame, Stuffed Cucumber Kimchi, and more--*Asian Pickles: Korea* will help you explore a new preserving horizon with fail-proof instructions and a selection of additional helpful resources.

Book Information

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Customer Reviews

I love this Kindle! You are given excellent tips on how to successfully ferment kimchi and Korean pickles. This was an excellent addition to my fermenting collection.

Awesome. A few gems, core recipes presented pleasantly with grace and straightforward simplicity that encourages a novice as well as a seasoned chef to get down and dirty with Korean pickling. Thanx. I like your style. Now off to the grocery and the kitchen

I love this book! I am making healthy pickles like crazy!easy to follow great, healthy pickles. We are changing our lives with healthy options. I have and my sisters live with the constant fear that our life expectancy is not so long. Our mom died in her 50's without arms or legs, blind & on dialysis. Our grandmothers were young also. I am trying to break the cycle with healthy living. This book is one big step in that direction. I highly recommend the book to anyone seeking to improve their health or just looking for new yummy food! Healthy doesn't have to mean deprivation! Love this book! Sooo many recipes! I have pickles all over the house!

I've been making Tsukemonon(Japanese Pickles) for many yrs but recently have been Interested in making my own Banchan as well. This is a great little book to get you started!

Clear, easy to follow. Fermentation of foods for health, taste and yes even weight loss is hot right now and I love this little book. I have bot 3 other books by this author.

very good book

Well-written recipes with great tips from a cook familiar with American kitchens.

Nice starter book for those looking to learn the basics of Kim Chee.

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