



Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook

Maangchi

[Download now](#)

[Read Online ➔](#)

Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook

Maangchi

Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook Maangchi
A complete course on Korean cuisine for the home cook by the YouTube star and the world's foremost authority on Korean cooking

Her millions of fans compare her to Julia Child. An Internet sensation, Maangchi has won the admiration of home cooks and chefs alike with her trademark combination of good technique and good cheer as she demonstrates the vast and delicious cuisine of Korea. In *Maangchi's Real Korean Cooking*, she shows how to cook all the country's best dishes, from few-ingredient dishes (Spicy Napa Cabbage) to those made familiar by Korean restaurants (L.A. Galbi, Bulgogi, Korean Fried Chicken) to homey one-pots like Bibimbap.

For beginners, there are dishes like Spicy Beef and Vegetable Soup and Seafood Scallion Pancake. Maangchi includes a whole chapter of quick, spicy, sour kimchis and quick pickles as well. *Banchan*, or side dishes (Steamed Eggplant, Pan-Fried Tofu with Spicy Seasoning Sauce, and refreshing Cold Cucumber Soup) are mainstays of the Korean table and can comprise a meal.

With her step-by-step photos—800 in all—Maangchi makes every dish a snap. A full glossary, complete with photos, explains ingredients. Throughout, Maangchi suggests substitutions where appropriate and provides tips based on her readers' questions.

Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook Details

Date : Published May 19th 2015 by Rux Martin/Houghton Mifflin Harcourt (first published May 5th 2015)

ISBN :

Author : Maangchi

Format : Kindle Edition 325 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Reference



[Download Maangchi's Real Korean Cooking: Authentic Dishes f ...pdf](#)



[Read Online Maangchi's Real Korean Cooking: Authentic Dishes ...pdf](#)

Download and Read Free Online Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook Maangchi

From Reader Review Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook for online ebook

Alia says

I like this book but since I lived in Korea for four years, it left me wanting more. There are great basic dishes in here but it's more for someone just starting out exploring Korean cuisine. I wanted more and more. For what it is, it's a good sturdy guide and is a very well bound and photographed book.

Maangchi is cool. I enjoy her YouTube channel and website. I wish she'd included hangul along side the romanized Korean words because it is so much easier than trying to discern romanized Korean...and hangul would've been great for all those people around the world who are trying to learn Korean language!

Rambling Reader says

OMG hungry now!

Angela says

Well, since I reviewed The Silver Spoon, may as well do my other go-to cookbook: MAANGCHI.

I don't know how I found Maangchi, but - like most people? - I found her on YouTube. She's awesome. I love her. What a hero. Her name means "Hammer" in Korean, I think she used it for some MMORPG games? I dunno. She's hilarious.

Anyway, I've always been daunted by Korean cooking. Bibimbap seems very mysterious to me. What is this magic? So I was amazed and surprised and VERY HAPPY to learn, via cooking Maangchi's stuff, that (1) Korean cooking is super unexpected, yes, in its ingredient combos, but (2) it's SO EASY, and (3) oh man, such easy hits. This book definitely has the highest attempt:success ratio than any other cookbook. I lived near an HMart for a while, which made buying more niche Korean ingredients super easy. Now I think I'll have to depend on the intertoonbs. Maangchi has some recommendations on where to get stuff: glutinous rice flour, rice syrup. Kimchi you can get anywhere.

Anyway, the hits:

- Savory-sweet black beans, oh man yum. So easy. And a good example of the ingredient combos that made me go, "This'll never work..." and THEN IT WORKED: soy sauce, brown sugar, ginger, garlic. Okay, I guess that sounds pretty straightforward actually.
- Zucchini pancakes.
- Kimchi pancakes.
- A kimchi + beef soup thing.
- This amazing porridge that was surprising and different (for me) and SO GOOD and VERY WARMING. Perfect for the winter.
- Fried tofu with soy sauce and scallions. Every time I make this, I batch-make it for a week of work lunches and then just eat it all on Sunday afternoon. DISCIPLINE FAIL.

- Jajangmyeon, MMMMM SO GOOD.

Sorry, I'm not looking up the other recipe names. Honestly, everything I've tried has been easy and amazing. I'm also a big fan of the indiscriminate use of a soft boiled egg on everything. YES PLEASE. Also, I think, it's so nice because much of the stuff is (a) nice and spicy and tasty and (b) actually quite light!

James says

A good cookbook but many of the recipes have added sugar and there's a fair amount of meat. She's produced many YouTube videos and has an excellent website, maangchi.com , I recommend starting there, the resources section is current and it has many of the books recipes.

Kristin says

This got my Korean mother-in-law's seal of approval, she even asked for a few recipes out of it (after proudly informing me and my husband that she cooks what her mom cooked and doesn't need recipes).

Super excited to make all my husband's favorite comfort foods. What I have made so far has been delicious, I can't wait to try to make more.

Robert Davis says

I really like the layout, format and construction of the book, along with the many photos. This is a real treat for a beginner on Korean cuisine. I especially love the recipes for:

Korean Style Curry Rice (Ka-re-rice) p.42

Spicy Soft Tofu Stew (Sundubu-jjigae) p. 90

Spicy Beef and Vegetable Soup (Yukgaejang) p. 96

Kimchee Pancake (Kimchijian) p. 182.

I do have difficulty locating some of the authentic Korean ingredients, such as:

Korean Curry powder (Ka re garu)

Korean Hot Pepper Flakes (Gochu garu)

Korean Hot Pepper Paste (Gochu jang)

But Maangchi kindly gives resources to buying such ingredients online and in locating Korean specialty stores around the country.

A says

Maangchi delights. As a cookbook lover and a Maangchi devotee, I must say these recipes are impeccable. Her work shines through and the photographs are frequently delightful. Her pictures of common grocery

items was also very helpful. The book is scattered with FAQs and testimonials from her fans. If you want to learn how to make some great homemade Korean food, then most certainly buy this book. This is meant to be used and not merely looked at.

Hion Lee says

Easy to understand straightforward recipes. The dishes that are covered represent a good spread of Korean cuisine.

Athena Aspeslagh says

Great collection of Korean recipes. Also love the description of the ingredients at the beginning of the book, and the possible substitutes, as Korean ingredients are not always easy to find. The recipes are easy to follow, and the ones I've tried so far were very tasty.

Angela says

Beautiful book. Plenty of information for someone like me who has little experience with Korean food. I'll be adding this to my cookbook collection.

Elaine says

I really enjoy Maangchi's approach to cooking. All of her recipes are very clear and anyone looking to make Korean cuisine (sometimes she makes it look too easy!) should look at her recipes. No excuse for Korean cravings when you got Maangchi by your side. ^^

Olivier Delaye says

Okay, so cookbooks aren't exactly what I like to read or review--I'm more of a Fiction and if possible Fantasy kind of guy--but you have to understand that I have a passion for Korean cuisine. I simply can't get enough of it. I discovered it when I was living in... er, well, Japan, and ever since I took my first bite of kimchi I knew that Korean food was for me. Then, as luck would have it, I discovered Maangchi on YouTube and tried to reproduce her recipes, with more or less success. I kept at it though, following Maangchi's instructions to the letter. And lo and behold, I can now make a pretty mean bulgogi, bibimbap, gimbap, you name it, that not only me but my Korean friends also would eat and love. Practice doesn't always make perfect, but it sure does come pretty close. And it's all thanks to Maangchi and her amazing recipes! Five delicious stars!

Delmy says

oh my guys, this book is amazing!! makes you so hungry!!

Stephanie says

Having never cooked Korean food before, Maangchi's book was a great introduction to this culture's food! I tried a couple recipes from the book, and they were simple and delicious.

Aaron says

I lived in South Korea for two years, and one thing I really miss about living in Korea would definitely be the food, especially since I live a decent drive away from the nearest Korean restaurant. This cook book really picks up the slack in that regard, as the recipes Maangchi uses are all presented in a way that's easy to understand and replicate, and since the recipes come from her YouTube channel, it is very easy to find a real-time demonstration of how to cook the dishes and make sure that everything is done correctly.
