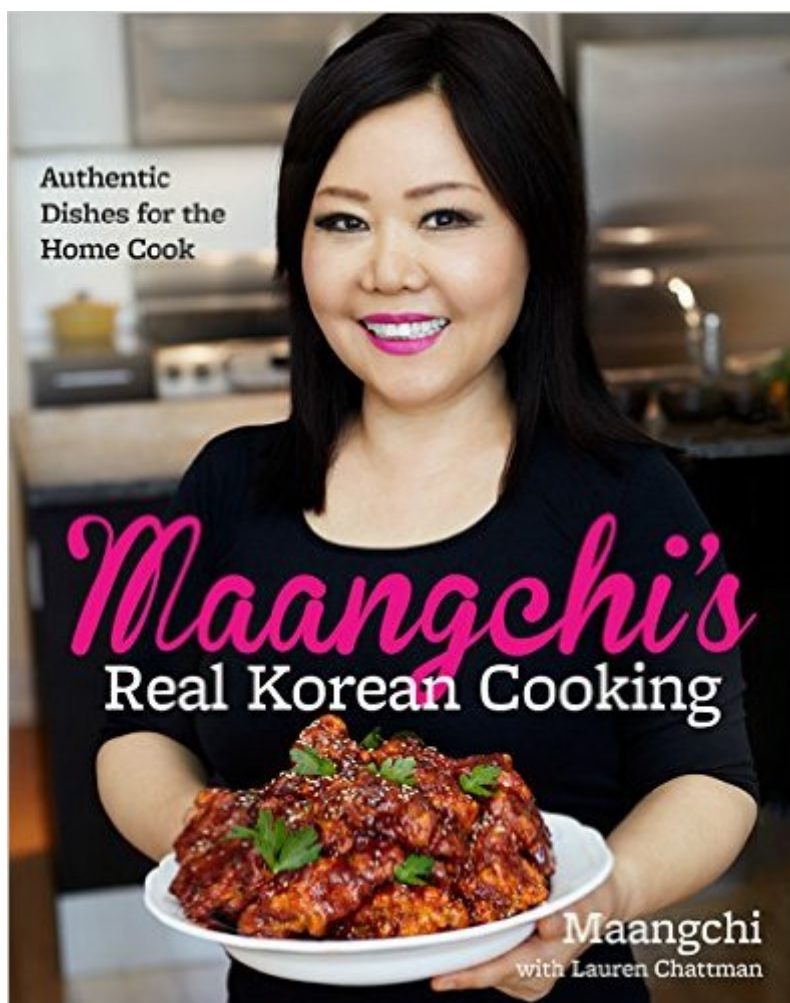


The book was found

# Maangchi's Real Korean Cooking: Authentic Dishes For The Home Cook



## Synopsis

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.

## Book Information

Hardcover: 320 pages

Publisher: Rux Martin/Houghton Mifflin Harcourt (May 19, 2015)

Language: English

ISBN-10: 054412989X

ISBN-13: 978-0544129894

Product Dimensions: 7.9 x 1.1 x 10 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars See all reviews (391 customer reviews)

Best Sellers Rank: #2,414 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Asian Cooking #42 in Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

View larger Seafood-Scallion Pancake (Haemul-pajeon) from Maangchi's Real Korean Cooking Serves 2 or 3 Unlike the flaky, puffy Chinese scallion pancakes you may have had, this is made with a rich, light batter so it's soft and fluffy inside and crunchy outside. It is filled with scallions, which give it a fresh sweetness. It's popular as a quick meal or snack, or as a side dish with Korean Rice Liquor. It's almost always shared in the middle of the table, with

everyone tearing off bits with their chopsticks and dipping them into a savory vinegar-soy sauce dipping sauce. The squid and shrimp are mild; for a stronger version, use shucked oysters instead.

**Directions**

1. Make the dipping sauce: Combine the soy sauce and vinegar in a small bowl.
2. Make the pancake: Combine the flour, egg, salt, and water in a bowl and mix well. Add the scallions and mix well.
3. Heat a 12-inch skillet over medium-high heat. (If you don't have a 12-inch skillet, use a smaller skillet to make 2 pancakes.) When the skillet is hot, turn the heat down to medium, add 2 tablespoons of the vegetable oil, and swirl to coat the bottom of the skillet evenly. Pour the batter into the skillet and spread it into a large circle with the back of a spoon or a spatula. Scatter the squid and shrimp over the pancake, pressing the seafood into the batter and shaping the edges with a spatula to form the pancake. Cook until the bottom turns light golden brown and crispy, 5 to 6 minutes, loosening the pancake with a spatula as it cooks.
4. Turn the pancake over with the spatula. Drizzle the remaining 2 tablespoons vegetable oil around the edges of the pancake, lifting the pancake with the spatula to let the oil run underneath. Shake the pan to distribute the oil evenly. Cook until the bottom is light golden brown and crispy, 5 to 6 minutes. Turn the pancake once more and cook for 2 minutes.
5. Slide onto a large platter and serve immediately with the dipping sauce.

**Ingredients**

- 2 tablespoons soy sauce
- 1 tablespoon distilled white vinegar
- 1 cup all-purpose flour
- 1 large egg
- 1 teaspoon kosher salt
- 1 cup water
- 8 scallions, cut into 2-inch pieces
- 1 cup vegetable oil
- 2 ounces fresh or frozen cleaned squid bodies, thawed if frozen, chopped into small pieces
- 2 ounces shrimp, shelled, deveined, and chopped into small pieces

[Download to continue reading...](#)

Maangchi's Real Korean Cooking: Authentic Dishes for the Home Cook  
 Real Estate: Learn to Succeed the First Time: Real Estate Basics, Home Buying, Real Estate Investment & House Flipping (Real Estate income, investing, Rental Property)  
 My Italian Kitchen: Top 34 Easy Authentic Pizza, Pasta, Soup, Dessert Recipes for Spectacular Italian-Inspired Cooking (Authentic Cooking)  
 Best of Authentic Meals Box Set (6 in 1): Chinese, Japanese, Korean, Italian Recipes, Traditional Southern and Amish Meals (Authentic Meals & Traditional Recipes)  
 Everyday Rice Cookbook: 200 Recipes for Main Dishes, Casseroles & Side Dishes! (Southern Cooking Recipes Book 32)  
 Knack Chinese Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy)  
 Knack Thai Cooking: A Step-by-Step Guide to Authentic Dishes Made Easy (Knack: Make It easy)  
 Classic Recipes of Poland: Traditional Food and Cooking in 25 Authentic Regional Dishes  
 Classic Recipes of Portugal: Traditional Food And Cooking In 25 Authentic Dishes  
 Classic Recipes of Russia: Traditional Food and Cooking in 25 Authentic Dishes  
 Classic Recipes of Finland: Traditional

food and cooking in 25 authentic dishes Seoul Food Korean Cookbook: Korean Cooking from Kimchi and Bibimbap to Fried Chicken and Bingsoo Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Traditional Cooking Box Set (5 in 1): Chinese, Indian, Korean and Wok Recipes for Your Inspiration (Authentic Recipes & National Cuisine) Jean's Recipes: 100% Authentic and Delicious Filipino Dishes. Popular Main Courses That You Can Make at Home. Totally Korean: Classic Korean Recipes to Make at Home Everyday Thai Cooking: Easy, Authentic Recipes from Thailand to Cook for Friends and Family Feng Shui: Wellness and Peace- Interior Design, Home Decorating and Home Design (peace, home design, feng shui, home, design, home decor, prosperity) Home Security: Top 10 Home Security Strategies to Protect Your House and Family Against Criminals and Break-ins (home security monitor, home security system diy, secure home network) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts)

[Dmca](#)