
Maangchi S Big Book Of Korean Cooking From Everyd

Thank you certainly much for downloading **Maangchi S Big Book Of Korean Cooking From Everyd**. Maybe you have knowledge that, people have see numerous period for their favorite books similar to this Maangchi S Big Book Of Korean Cooking From Everyd, but end up in harmful downloads.

Rather than enjoying a good PDF subsequent to a cup of coffee in the afternoon, then again they juggled bearing in mind some harmful virus inside their computer. **Maangchi S Big Book Of Korean Cooking From Everyd** is comprehensible in our digital library an online entry to it is set as public suitably you can download it instantly. Our digital library saves in fused countries, allowing you to acquire the most less latency time to download any of our books in the same way as this one. Merely said, the Maangchi S Big Book Of Korean Cooking From Everyd is universally compatible subsequently any devices to read.

*Maangchi S
Big Book Of
Korean
Cooking From
Everyd*

2020-02-06

KELLEY REAGAN

Sally's Baking Addiction
Harbour Publishing
'Judy Joo captures the flavors and the heart of Korean food and switches things up just enough to make them accessible and familiar, but not so much that you lose the soul of the recipe. It's an art!' Sunny Anderson
Fresh from the success of Korean Food Made Simple, chef Judy Joo is

back with a brand new collection of recipes that celebrate the joys of Korean comfort food and get straight to the heart and soul of the kitchen. Drawing on her own heritage and international experience, Judy presents recipes that appeal to everyone, from street food to snacks and sharing plates, kimchi to Ko-Mex fusion food, and dumplings to desserts. Through clear, easy-to-understand recipes and gorgeous photography, Judy will help you master the basics before putting

her signature fun, unexpected twist on the classics, including Philly Cheesesteak dumplings and a full English breakfast-inspired Bibimbap bowl. With over 100 recipes, helpful glossaries, and tips on how to stock the perfect Korean store cupboard, there's something for amateur chefs and accomplished home cooks alike. So much more than rice and fried chicken, these truly unique recipes are simple, delicious, and will have everyone clamoring for more.

The Art of French Pastry
Macmillan

We're all busy. We have too much to do, and not enough time to do it in. Our lives have become increasingly hectic, and it's difficult to know if we're making any progress towards our goals because we're constantly hurrying from one thing to the next. All that running around doesn't mean that we're actually more productive, though. There are a lot of productivity books out there that try to teach you to do more, but this

usually just leads to a greater sense of overwhelm as we continue to just bite off more than we can chew. They teach you the processes and systems to make things run more smoothly, but not many teach you how to eliminate the clutter which allows you to really sink your teeth into the things that are truly important so you can be both efficient and effective. Thou Shalt Hustle is about overcoming obstacles and breaking down barriers in

the pursuit of a more meaningful and fulfilling life by focusing not only on doing things right doing but also doing the right things. It looks at productivity through a Biblical lens and establishes clear, orderly steps that you can follow to discover your "YES!" By helping you find your purpose, it will enable you to say "no" to the things that aren't essential and help you take action towards accomplishing your goals - even if you don't what they are yet. In this book, you'll discover:

- The Biblical basis for productivity and why it's important to God - How you can break out of the ordinary by challenging the status quo - Why goals are so important and how you can leverage them to do great things - How you can enlarge your capacity by understanding your mission and pushing the limits that are placed on your life - The compound effect of small actions and how daily routines can help you go further than you ever imagined - How changing the way you think and

agreeing with God's Word can help you achieve more than you ever dreamed possible - How you can achieve laser focus on the things that are important and create habits that lead to a lifetime of achievement - Why it's never too late to start chasing your dreams and practical tips on how to hustle, even with limited time and resources By understanding your own passions and skills, you can discover the will of God for your life and leverage whatever

resources you possess to push past an average existence and do something awesome - no matter where you are or what you have when you start.

Korean Home Cooking

Clarkson Potter

An approachable, comprehensive guide to Korean cuisine, featuring 100 recipes to make in your home kitchen. In Korean Home Cooking, Sohui Kim shares the authentic Korean flavors found in the dishes at her restaurant and the recipes from her family. Sohui is

well-regarded for her sense of *sohnmat*, a Korean phrase that roughly translates to “taste of the hand,” or an ease and agility with making food taste delicious. With 100 recipes, *Korean Home Cooking* is a comprehensive look at Korean cuisine, and includes recipes for kimchee, crisp mung bean pancakes, seaweed soup, spicy chicken stew, and *japchae* noodles and more traditional fare of *soondae* (blood sausage) and *yuk hwe* (beef tartare). With

Sohui’s guidance, stories from her family, and photographs of her travels in Korea, *Korean Home Cooking* brings rich cultural traditions into your home kitchen. “*Korean Home Cooking* is a revelation. It is an education in Korean cuisine and roadmap for bringing it into your kitchen, with recipes that are as smart and delicious as they are achievable. Herein is a body of knowledge that needed a generous cook like Sohui to shape and share it, and it deserves a spot on

every serious cook’s bookshelf.” —Peter Mehan, author, co-founder of *Lucky Peach* “Like so many other enthusiastic eaters, I am fascinated with the flavors found in Korean cooking. . . . Sohui’s writing welcomes us like a family member to visit her earliest food memories, and she profoundly informs us with the nuanced skill of a natural teacher.” —Michael Anthony, author and executive chef, *Grammercy Tavern* “The delectably spiced, colorful Korean dishes in

restaurants may seem overwhelming to the American home cook. No longer. In this very detailed and exquisitely illustrated cookbook, Sohui Kim combines knowledge from her Insa kitchen with down-to-earth savvy recalled from her family kitchen.”
 —Mimi Sheraton, author “The most useful cookbook released by a New York chef in 2018.”
 —Grub Street
[101 Thai Dishes You Need to Cook Before You Die](#)
 Page Street Publishing
 Korean Mother's Easy

Recipes will teach you how to make traditional Korean dishes at home with easy-to-follow illustrations. Okhee Yoon has taught Korean cooking to students from all over the world for 20 years and has selected 40 Korean recipes that are fun and easy to make. Main dish, side dish and dessert recipes are illustrated with step-by-step instructions so even beginners can easily follow them. The book also includes special dishes for hosting parties. After practicing Korean

cooking and different cuisine from all over the world and teaching Korean cooking at the Blue House Korean Food Experience Center, Cheong Wa Dae Sarangchae, Yoon has written a book that anyone can follow so they can enjoy traditional Korean food in the easiest way. Try these recipes then post your photos to [korean_mothers_easy_recipes](#)
Koreatown Rodale Books
 From the celebrated NYTimes.com food columnist come her

favorite ways to use seasonal produce and a well-stocked pantry to create easy, nutritious meals every day of the week. From its inception, "Recipes for Health" has been one of the New York Times's most-read (and e-mailed) features, showing health-conscious readers fast, no-fuss ways to turn seasonal produce, whole grains, and other nutritious ingredients into easy weeknight meals. Now, the most popular have been gathered into one comprehensive, convenient volume.

Shulman shows how to fill your refrigerator, freezer, and cabinets with healthy staples such as beans, grains, extra virgin olive oil, tuna, eggs, yogurt, and tomato sauce, so that you are prepared to cook delicious dishes like Asparagus and Herb Frittata, Quinoa Salad with Lime Ginger Dressing and Shrimp, or Pizza Marinara with Tuna and Capers in minutes. Vegans and vegetarians will discover an entire selection of tofu recipes, from stir-fries to sandwiches, and even a

tofu cheesecake. Those who frequent the farmers' market will appreciate her extensive collection of dishes for virtually every vegetable under the sun. Full of lists, explanations, and tips, *The Very Best of Recipes for Health* will help you cook and eat better all year long.

Thou Shalt Hustle Wiley Winner of the 2014 James Beard Award for Best Cookbook, Dessert & Baking What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The

answer is: an intimate knowledge of the fundamentals of pastry. In *The Art of French Pastry* award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that. By teaching you how to make everything from pâte à choux to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with one another, and what your hands have to do to

transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as:

- brioche · napoléons / Mille-Feuilles · cream puffs · Alsatian cinnamon rolls / chinois · lemon cream tart with meringue teardrops · elephant ears / palmiers · black forest cake · beignets as well as some traditional Alsatian savory treats, including:
- Pretzels · Kougelhof · Tarte Flambée · Warm Alsatian Meat Pie Pastry is all about precision, so

Pfeiffer presents us with an amazing wealth of information—lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units—which will help you in all aspects of your cooking. But in order to properly enjoy your “just desserts,” so to speak; you will also learn where these delicacies originated. Jacquy Pfeiffer comes from a long line of pastry chefs and has been

making these recipes since he was a child working in his father's bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends and families over and over again. The Art of French Pastry, full of gorgeous photography and Pfeiffer's accompanying illustrations, is a master

class in pastry from a master teacher. *Ocean Greens* Page Street Publishing Perfect for fans of Jane the Virgin's celebration of Latinidad and Fresh Off the Boat's situational humor, *Definitely Hispanic* is a collection of introspective and witty essays by social media influencer and viral phenomenon LeJuan James about growing up Hispanic in the US. Social media influencer and viral phenomenon LeJuan James loves being Hispanic. But growing up

in the United States to immigrant parents, he quickly noticed that their house rules and traditions didn't always match up with his friends'. Years later, the result was a lifetime of laugh-out-loud, relatable moments that he reenacted on camera and shared with the world online. Now, LeJuan is taking a closer look at everything he loves about his family, culture, and community. *Definitely Hispanic* is a collection of heartfelt memoiristic essays that explores the themes LeJuan touches

upon in his videos, and celebrates the values and traditions being kept alive by Hispanic parents raising US-born children. He shares anecdotes about discovering the differences between his and his friends' households, demystifies "La Pela" (the Spanking), explains the vital role women play in Hispanic families, and pays reverence to universal cultural truths like "food is love" and "music is in Hispanics' DNA." From the chapter "#Home"—in which LeJuan talks about

how his family moved back and forth between the United States and Puerto Rico until settling in Orlando, Florida—to "#TheHouse"—in which he was finally able to buy his parents the home they deserve thanks to his online success—this wide-ranging collection celebrates being Latino and offers a humorous yet warm-hearted look at the lives of second-generation immigrants in the US. LeJuan's hilarious online persona comes to life on every page.

America's Test Kitchen

Twentieth Anniversary TV Show Cookbook Knopf
An Epicurious Spring 2020 "Book We Want to Cook from Now" • *An Eater Best Cookbook of Spring 2020* • *A Food52 "Best New Cookbook of 2020...So Far"* • *A New York Times "New Cookbook Worth Buying"* A Michelin-starred chef known for defining Korean food in America brings a powerful culinary legacy into your kitchen. Simple rice cakes drenched in a spicy sauce. Bulgogi sliders. A scallion pancake (pajeon) the New York Times calls "the

essential taste of Korean cuisine.” For years Hooni Kim’s food has earned him raves, including a Michelin Star—the first ever awarded to a Korean restaurant—for Danji. His background in world-class French and Japanese kitchens seamlessly combines with his knowledge of the techniques of traditional Korean cuisine to create uniquely flavorful dishes. My Korea, his long-awaited debut cookbook, introduces home cooks to the Korean culinary trinity: doenjang, ganjang,

and gochujang (fermented soybean paste, soy sauce, and fermented red chili paste). These key ingredients add a savory depth and flavor to the 90 recipes that follow, from banchan to robust stews. His kimchis call upon the best ingredients and balance a meal with a salty, sour, and spicy kick. Elevated classics include one-bowl meals like Dolsot Bibimbap (Sizzling-Hot Stone Bowl Bibimbap), Haemul Sundubu Jjigae (Spicy Soft Tofu Stew with Seafood), and Mul

Naengmyeon (Buckwheat Noodles in Chilled Broth). Dishes meant for sharing pair well with soju or makgeolli, an unfiltered rice beer, and include Budae Jjigae (Spicy DMZ Stew) and Fried Chicken Wings. Complete with thoughtful notes on techniques and sourcing and gorgeous photography from across Korea, this cookbook will be an essential resource for home cooks, a celebration of the deliciousness of Korean food by a master chef. *Seoul Food Korean*

Cookbook Houghton Mifflin Harcourt
 A BON APPETIT BEST BOOK OF THE YEAR • A cookbook for the real world: a beautifully illustrated, inclusive, and inspiring collection of delectable and doable recipes for home cooks of all kinds that shows you don't have to be an aspiring chef to make great food—or for cooking to be a delight. Just cook as you are. "Not simply a recipe book, but a warm invitation to relax into and enjoy the experience of cooking and eating. Ruby

Tandoh offers understanding, encouragement and completely glorious food." —NIGELLA LAWSON, author of *Cook, Eat, Repeat* From last-minute inspiration for feeding an entire family to satisfying meals for just one person, easy one-pot dinners to no-chop recipes, in these pages Ruby Tandoh shares a feast of homey, globally inspired dishes, such as: •Carrot, Lemon and Tahini Soup •Smoky Chicken, Okra and Chorizo Casserole •Gnocchi with Harissa Butter and

Broccoli •Lightning-Quick Asparagus and Chili Linguine •Tofu and Greens with Hot and Sour Chili Sauce •Rosemary Baby Buns •Lemon Mochi Squares A no-nonsense collection of more than 100 accessible, affordable, achievable—and, most importantly, delicious—recipes (plus countless variations), *Cook As You Are* is an essential resource for every taste, every kitchen, and every body.
The Complete Vegetarian Cookbook

Rockridge Press
Intensely flavorful and inherently healthy, Mediterranean food is one of the world's most appealing cuisines. Mediterranean cooks know how to make eating a pleasure. They do it simply—with olive oil and garlic; with herbs and spices; with tomatoes and eggplants, peppers and squash, figs and peaches, and other seasonal produce. And of course there is crusty bread and local cheese, the freshest yogurt and endless wine. In this authoritative and

anecdotal cookbook, award-winning author Martha Rose Shulman captures the vibrant flavors of the Mediterranean region in more than 500 delicious vegetarian dishes that will appeal to everyone. The book represents years of meticulous research gleaned from Shulman's travels through France, Spain, Italy, the Balkans, Greece, Turkey, North Africa, and the Middle East. She presents authentic contemporary variations as well. You'll dine with her in Greek

olive groves, feast on recipes handed down from mother to daughter for generations, and she offers her own tomatoes and fresh sardines in Croatia, savor coffee gelato in the streets of Bologna. At every turn in the road there is a new culinary reward. Whether you are a vegetarian or a dedicated meat eater, Shulman's recipes are substantial enough to satisfy any appetite. Included are such tempting creations as Majorcan Bread and Vegetable Soup,

Provençal Chick Pea Salad, Pasta with Ligurian Artichoke Sauce, Greek Cauliflower Gratin with Feta and Olives, Balkan-Style Moussaka, North African Carrot "Compote," and Sweet Dessert Couscous with Citrus and Pomegranate. There is also an entire chapter devoted to the renowned "little foods" of the Mediterranean: tapas from Spain, antipasti and merende from Italy; meze from the eastern and southern Mediterranean, and more. In addition, the book features a glossary

of useful cookware and indispensable pantry staples and the best online sources for hard-to-find ingredients. As Martha Rose Shulman herself says, "Mediterranean food entralls me." Readers of *Mediterranean Harvest* will be enthralled as well. *Crying in H Mart* Knopf Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes

that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The *Complete Vegetarian Cookbook* is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast

(start to finish in 45 minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes.

Maangchi's Real Korean Cooking Simon and Schuster

Experience the savory secrets of the "other"

Asian cuisine In Eating Korean, the gifted food writer and award-winning chef Cecilia Hae Jin-Lee invites us to join her in discovering the unique cuisine and culture of her native land. Pairing delectable, authentic recipes with personal recollections and details on Korean traditions, Eating Korean offers an accessible and tempting introduction to the fresh and flavorful world of Korean cooking. "Cecilia's stories remind me of my childhood. You can picture everyday Korean life while

reading this book. The recipes keep Korean traditions well, yet are easy to follow. This is the best Korean cookbook published in English." -- Sejung Kim, Media/PR Manager, Korean Cultural Center "Eating Korean contains not just recipes, but charming sketches of Korean life that bring this delicious, healthful cuisine to life. The recipes are so clear and simple, I'll use them often." --Barbara Hansen, and James Beard Award-winning author **The Very Best of Recipes for Health**

Abrams
100 bold cookie recipes that take the gold-star standards beyond what you've ever known ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: The New Yorker • ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times, Food52, Salon, The Kitchn • "Jesse Szewczyk is nothing short of a cookie mastermind."—Food52 Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse

Szewczyk's collection of 100 brand-new, boldly flavored, and intriguing yet familiar recipes. Sophisticated and approachable—many don't even require an electric mixer—these new classics are divided into chapters by flavors and attributes such as Chocolatey, Boozy, Fruity, Smoky, and Savory. Unexpected combinations like Malted Brownie Biscotti, Key Lime Pie Meringues, Smoked Butter & Chocolate Chunk Cookies, Chewy Blueberry Muffin Sugar Cookies, and

Pretzels & Stout Cookie Bars will become your go-to treats for stealing the show at bake sales, gift exchanges, and holiday cookie swaps. Jesse's trustworthy recipes and pro baking advice deliver sweet satisfaction to anyone looking to up their cookie game.
Dok Suni Rux
Martin/Houghton Mifflin Harcourt
Over the last two millennia, Korean food dishes and their complex preparations have evolved along with the larger cultural and social

upheavals experienced by the nation. Pettid charts the historical development of the cuisine, using literary and historical accounts to examine the ways that regional distinctions and historical transformations played out in the Korean diet.

The Korean Table

Mariner Books

60 recipes and tips for creating and cooking with kimchi will add a kick of flavor to any plate.

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.

Korean Mother's Easy Recipes America's Test Kitchen

A Finalist for the 2022 James Beard Foundation Cookbook Award and the 2022 IACP Award (International) Longlisted for the 2022 Art of Eating Prize A New York Times Best Cookbook of 2021 • A Guardian Best Food Book of 2021 • A Simply

Recipes Favorite Cookbook of 2021 • A WBUR Here & Now Favorite Cookbook of 2021 The acclaimed author of *Zaitoun* returns with vibrant recipes and powerful stories from the islands that bridge the Mediterranean and the Middle East. For thousands of years, the eastern Mediterranean has stood as a meeting point between East and West, bringing cultures and cuisines through trade, commerce, and migration. Traveling by boat and land, Yasmin

Khan traces the ingredients that have spread through the region from the time of Ottoman rule to the influence of recent refugee communities. At the kitchen table, she explores what borders, identity, and migration mean in an interconnected world, and her recipes unite around thickets of dill and bunches of oregano, zesty citrus and sweet dates, thick tahini and soothing cardamom. Khan includes healthy, seasonal, vegetable-focused

recipes, such as hot yogurt soups, zucchini and feta fritters, pomegranate and sumac chicken, and candied pumpkin with tahini and date syrup. Fully accessible for the home cook, with stunning food and location photography, *Ripe Figs* is a dazzling collection of recipes and stories that celebrate an ever-diversifying region and imagine a world without borders. [Eating Korean](#) Race Point Publishing
NEW YORK TIMES BESTSELLER • An homage

to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. IACP AWARD FINALIST • ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: *Simply Recipes* ONE OF THE BEST COOKBOOKS OF THE YEAR: *Bon Appétit*, *The Boston Globe*, *Saveur*, *NPR*, *Food & Wine*, *Salon*, *Vice*, *Epicurious*, *Publishers Weekly* “This is such an important book. I savored every word and

want to cook every recipe!”—Nigella Lawson, author of *Cook, Eat, Repeat* New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like *Gochujang-Buttered Radish Toast* and *Caramelized-Kimchi Baked Potatoes*—that he makes in his tiny New York City apartment. In his debut cookbook, Eric

shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, Korean American also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean

cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric's prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional

Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.
Eat More Better Simon

and Schuster
Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch.

Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow

recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction. *Maangchi's Big Book of Korean Cooking Signed Edition* Vintage A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your

average "journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-accessible recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised

to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the

lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table. *Cook Korean!* Atria Books The Gold Standard for Authentic Thai Cuisine In this showstopping collection of must-try Thai dishes, culinary mastermind and bestselling author Jet Tila opens up the world of his Thai heritage for today's home cooks with recipes that are authentic, accessible and ultra-craveable. Jet partners up

with Tad Weyland Fukumoto, longtime friend and fellow chef, to channel their years of Southeast Asian culinary prowess into mouthwatering recipes, such as Street-Style Basil Pork, Glass Noodle Stir-Fry, Hung Lay Northern Pork Curry, New Thai BBQ Chicken, Fried Tilapia with Three-Flavor Sauce and so

many more. They've tirelessly perfected these recipes to ensure that their flavors, techniques and quality rank number one across the board—the true gold standard. With dishes ranging from tantalizing classics and popular street foods to unsung heroes spanning the regions, this cookbook is your one-stop guide to

the rich culinary traditions of Thailand. Jet also presents an exciting collection of plant-based takes on popular dishes to welcome everyone to the table and show the range of possibilities in the modern Thai kitchen. Fire up your wok and get hungry for 101 of the best damn Thai dishes you'll ever have.