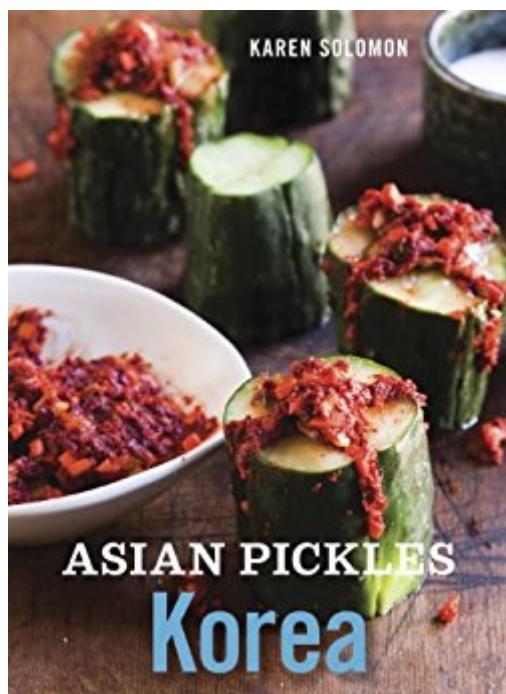


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# Asian Pickles: Korea: Recipes For Spicy, Sour, Salty, Cured, And Fermented Kimchi And Banchan



## 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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Pickling: Step-By-Step Recipes for Fermented, Fresh, and Quick Pickles Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Fiery Ferments: 70 Stimulating Recipes for Hot Sauces, Spicy Chutneys, Kimchis with Kick, and Other Blazing Fermented Condiments Kombucha: for Beginners: How to Make Kombucha at Home (Kombucha, Kombucha Recipes, How to Make Kombucha, Fermented Drinks, Fermented Tea, Kombucha Mushroom Book 1) Vietnamese Market Cookbook: Spicy Sour Sweet The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi Ferment Your Vegetables: A Fun and Flavorful Guide to Making Your Own Pickles, Kimchi, Kraut, and More Kimchi 1, 2, 3: Authentic Korean Kimchi Recipe, Step-By-Step (with pictures!) The Fermented Vegetables Manual: Enjoy Krauts, Pickles, and Kimchis to Improve Skin, Health, and Happiness Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Heartburn: Acid Reflux Cure: Get Heartburn, Acid Reflux Cured Naturally in 3 Week Step by Step Program (Heartburn, Heartburn No More, Heartburn Cured, ... Reflux Cure, Acid Reflux Help, Digestion) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Asian Paleo: 30 Minute Paleo! Your Complete Guide to Delicious, Healthy, and Gluten Free Asian Paleo in 30 Minutes or Less (Asian Paleo Guide - Thai, Japanese, ... Korean, Filipino, and Vietnamese Recipes) Asian Paleo: 30 Minute Paleo! Your Complete Guide to Delicious, Healthy, and Gluten Free Asian Paleo in 30 Minutes or Less (Asian Paleo Guide - Thai, ... Korean, Filipino, and Vietnamese Recipes) Asian Salads Book: The Ultimate Asian Salad Dressing Cookbook and Best Asian Salad Recipes You Will Ever Find!

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