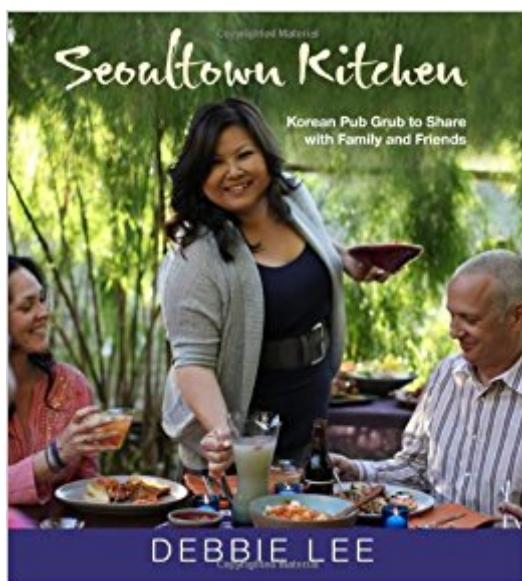


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Seoultown Kitchen: Korean Pub Grub To Share With Family And Friends



Synopsis

Debbie Lee gained a legion of fans as she reached the top three in season 5 of *The Next Food Network Star* and now Los Angelenos line up at her hugely popular snack bar, Ahn-Joo, which means pub snacks in Korean. In her first book *SEOULTOWN KITCHEN*, Debbie shares recipes that reflect one of her favorite aspects of Korean culture: pub grub. These delicious and simple recipes allow anyone to bring these Asian "small plates" to the table. Debbie demystifies Asian cuisine for cooks at any level of expertise and shows that the flavor profiles of Korean dishes are actually very similar to those of Western palates. Broken down into 12 chapters, from Skewers and Noodles to Pork and Tofu, including, of course, Kimchee, Debbie's recipes feature the bold flavors of Korea in dishes that reflect homey American comfort. A special chapter on Debbie's signature cocktails, along with a step-by-step Basics section and a Source listing, will put both guests and cooks at ease. Debbie's food is familiar and exotically enticing in a single bite. From Bite-size Bulgogi Burgers to The Korean Nacho (the secret in the braised pork), readers will love Debbie's quick and easy preparations that allow them to spend less time in the kitchen and more time with family and friends.

Book Information

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Customer Reviews

One of the Year's Most Notable Cookbooks 2011, The New York Times Cookbook Gift Guide Pick 2011, Food Network and The Cooking Channel 2012 IACP Finalist for Best International Cookbook

Korean Fried Chicken Your first bite into this succulent version of a twice-fried bird will change your concept of breadless chicken forever. The dish traditionally referred to as "Tong Dak" uses a whole chicken, and you are served half a fried chicken along with pancakes, pickled daikon, and various dipping sauces. When serving from my food truck, I wanted to make this dish a little easier to consume on the streets so I stick to chicken drumsticks, which I feel really give the essence of what we think of as fried chicken in America. The crispiness of the crackling skin from the chicken being twice fried almost gives it that bacon-esque quality. This is perfect for the family. Young or old, I don't know who could resist this scrumptious fried delight.

serves: 6 Prep time: 15 minutes Cook time: 25 minutes

vegetable shortening, for frying 12 large chicken drumsticks, skin on

For Roasted Garlic Glaze : 2 cups chicken stock 1 cup soy sauce 1 cup mirin 2 cups roasted garlic cloves, pureed 2 tablespoons chopped scallions, for garnish 1 tablespoon roasted and salted sesame seeds, for garnish 1 cup Pickled Daikon

- 1 In a deep stockpot, add and heat 6-8 inches of vegetable shortening until it reaches 375° F when measured with a candy thermometer. Add the drumsticks and fry for about 8 minutes. Transfer to a cookie sheet and set aside. Reserve the shortening in the stockpot.
- 2 In a medium saucepan, combine all ingredients for the Roasted Garlic Soy Glaze and bring to a low boil. Let simmer for about 20-25 minutes, or until the sauce has reduced by a third. Remove from the heat and set aside.
- 3 Fry the drumsticks for a second time for about 4-5 minutes or until cooked. Using a meat thermometer, check the thickest part of the leg. The temperature should read 160° F when done. Transfer immediately into the Roasted Garlic Soy Glaze and let sit for about 2 minutes to absorb the flavors.
- 4 Shaking the excess sauce off, transfer the chicken thighs to a serving platter. Sprinkle with the chopped scallions and sesame seeds, and serve with the Pickled Daikon on the side.

Love this book! Living in Hawaii I have been exposed to various asian cultural foods. Korean is one I hadn't experienced much but recent visits to several restaurants, I love it and this is "pub grub" perfect for parties etc.

Very pleased! Love the recipes for Kimchi Ramen, Kimchi fried rice and Korean noodle and dumpling soup! In addition there are several easy kimchi recipes and a section devoted to techniques, including cleaning squid and prepping rice cakes for a variety of recipes.

Any recipe that starts with '1 pound porkbelly' has got to be good! I am lucky to live in an area where

I can get some of the stranger ingredients. But, if I didn't, I would search them out online. Great directions, wonderful recipes, good photos.

great book! great recipes. thank you

I bought this for my Korean wife since she has been craving Korean bar food. She flipped through the book that day and made up her mind that she wasn't too impressed with any of the recipes. I still may make a few, but the recipes are fairly generic and nothing you wouldn't find after a few minutes of a Google search. The book itself is nice, nice pictures, easy to follow recipes. The content though....questionable.

This book is excellent arrived on time

Just great and super service !

This was a gift for my daughter, I can not personally rate it. She has used it for a couple of the recipes & does like it very much.

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