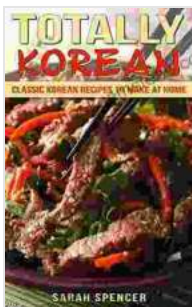


Classic Korean Recipes To Make At Home: Flavors Of The World Cookbooks

Looking for authentic Korean recipes to cook at home? Look no further than the Flavors Of The World Cookbook series. This collection of cookbooks features recipes from all over the world, including Korea. In this article, we'll share some of our favorite classic Korean recipes from the Flavors Of The World Cookbook series.



Totally Korean: Classic Korean Recipes to Make at Home (Flavors of the World Cookbooks Book 3)

by Sarah Spencer

★★★★☆ 4 out of 5

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Bulgogi

Bulgogi is a classic Korean dish made with marinated beef. The beef is typically grilled or pan-fried and served with a variety of dipping sauces. Bulgogi is a popular dish for special occasions, but it's also easy to make at home. Here's a simple recipe for bulgogi:

Ingredients:

- 1 pound flank steak, thinly sliced
- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 1/4 cup sesame oil
- 2 tablespoons garlic, minced
- 2 tablespoons ginger, minced
- 1 green onion, thinly sliced
- 1/4 cup sesame seeds

Instructions:

1. In a large bowl, combine the beef, soy sauce, brown sugar, sesame oil, garlic, ginger, and green onion. Mix well to coat the beef.
2. Cover the bowl and refrigerate for at least 30 minutes, or up to overnight.
3. Heat a grill or grill pan over medium-high heat. Grill the beef for 5-7 minutes per side, or until cooked to your desired doneness.
4. Sprinkle the beef with sesame seeds and serve immediately.

Kimchi

Kimchi is a traditional Korean side dish made with fermented vegetables. Kimchi is typically made with cabbage, radishes, and carrots, but other vegetables can also be used. Kimchi is a healthy and flavorful dish that can

be eaten on its own or used as a condiment. Here's a simple recipe for kimchi:

Ingredients:

- 1 head of cabbage, cored and chopped
- 1 cup radishes, chopped
- 1 cup carrots, chopped
- 1/2 cup Korean chili powder
- 1/4 cup fish sauce
- 1/4 cup garlic, minced
- 1/4 cup ginger, minced
- 1 tablespoon sugar

Instructions:

1. In a large bowl, combine the cabbage, radishes, carrots, chili powder, fish sauce, garlic, ginger, and sugar. Mix well to coat the vegetables.
2. Cover the bowl and refrigerate for at least 24 hours, or up to several weeks.
3. Once the kimchi is fermented, it can be eaten on its own or used as a condiment.

Bibimbap

Bibimbap is a popular Korean dish made with rice, vegetables, and meat. Bibimbap is typically served in a hot stone bowl, which helps to keep the dish warm. The ingredients in bibimbap are usually mixed together before

eating, but they can also be eaten separately. Here's a simple recipe for bibimbap:

Ingredients:

- 2 cups cooked rice
- 1 cup vegetables, chopped (such as carrots, radishes, spinach, and mushrooms)
- 1/2 cup meat, cooked (such as beef, chicken, or pork)
- 1 egg, fried
- 1 tablespoon gochujang (Korean chili paste)
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil

Instructions:

1. In a large bowl, combine the rice, vegetables, meat, egg, gochujang, soy sauce, and sesame oil. Mix well to coat the ingredients.
2. Serve the bibimbap in a hot stone bowl and enjoy!

Korean Fried Chicken

Korean fried chicken is a popular dish made with chicken that is fried twice. The chicken is first fried at a low temperature, then it is fried again at a high temperature. This results in a chicken that is crispy on the outside and juicy on the inside. Korean fried chicken is often served with a variety of dipping sauces. Here's a simple recipe for Korean fried chicken:

Ingredients:

- 1 pound chicken wings
- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup vegetable oil

Instructions:

1. In a large bowl, combine the chicken wings, flour, salt, and black pepper. Mix well to coat the chicken.
2. Heat the vegetable oil in a large skillet over medium-high heat.
3. Add the chicken wings to the hot oil and fry for 5-7 minutes, or until cooked through.
4. Remove the chicken wings from the oil and drain on paper towels.
5. Increase the heat to high and fry the chicken wings again for 2-3 minutes, or until golden brown and crispy.
6. Serve the chicken wings immediately with your favorite dipping sauce.

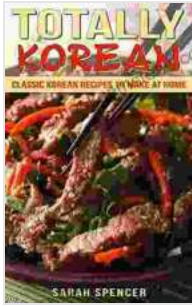
Tteokbokki

Tteokbokki is a popular Korean dish made with rice cakes that are stir-fried in a spicy sauce. Tteokbokki

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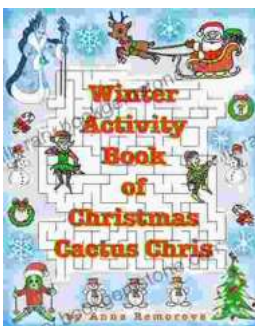


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