



[Korean BBQ: Master Your Grill in Seven Sauces](#) by Bill Kim with Chandra Ram copyright ©2018. Published by Ten Speed Press. Photographs © 2018 by Johnny Autry.

**Our Summary:**

You can create delicious barbecue without a colored egg in your backyard or any other type of fancy grill, according to award-winning chef and now cookbook author, Bill Kim. In [Korean BBQ](#), Kim helps us craft scrumptious barbeque, and if you only have a single grate placed over a steel drum filled with burning coals, that will work! This is the way he learned to make barbeque as a youth in South Korea. After emigrating with his family and settling in the American Midwest, Kim began his quest of merging these two diverse cultural flavor profiles

into something that no one else was cooking. Something he loved! So, he developed what he calls, “Kung Fu Grilling.” Sharing his seven master sauce and three spice rub recipes, adding his passion and creativity, he provides us with the necessary tools to be masters of the grill and have fun while doing it!

**What you need to know:**

**Get it:** [Korean BBQ: Master Your Grill in Seven Sauces](#) by Bill Kim with Chandra Ram copyright © 2018. Photography © 2018 by Johnny Autry. (Published by Ten Speed Press, April 17, 2018) (Hardcover \$28.00; [Amazon \\$19.04](#)/ [Kindle \\$14.99](#))

**See it:** 240 pages of imaginative, Asian-inspired recipes with numerous pictures of beautifully grilled final products. A perfectly organized Table of Contents with an easy to navigate Index. A complete summation in bold coloring of Kim’s Master Sauces and Seasonings on the last pages of the book make for a quick and comprehensive reference.

**Make it:** 80 recipes that each contain one or more of Kim’s *Master Sauces* or *Seasonings*. There are suitable substitutions mentioned for hard to find ingredients as well as options to allow you to tweak the flavors to meet your own tastes.

**Cherie’s Review:**

I’m not going to lie, grilling intimidates me. I have to say that I tend to do all the marinating and prep and hand over the beautiful cuts of meat to my husband to grill to his heart’s content. Now, before you call Gloria Steinem and report me to the board of “weak-kneed women”, (by the way, I came to the marriage with a full tool box and knew how to use it before he did *and* I out fish him on any given day), I am happy to report that [Korean BBQ](#) has given me a new-found confidence in grilling.

In [Korean BBQ](#), Chef Kim shares his journey from South Korea to the American Midwest. You immediately have respect for the courage with which he began his culinary career. His passion to cook food that reflects his heritage that he blended with the new America he fell in love with is evident in his



fun approach and willingness to teach all of us! Kim wants the grilling process to be fun! Starting with the basics of the grill and the tools necessary, he alleviates the anxiety that many of us feel when we approach grilling. Understanding proper food handling and grilling temperatures get all of us started on the right foot. This cookbook is set up perfectly as a reference for grilling all things “A through Z”.

[Korean BBQ](#) has a wonderful section on pantry necessities as well as options for those sometimes hard to find ingredients. The descriptions of ingredients are traditional and “not-so-traditional”, but each ingredient is described with the precision so you can make educated choices when making your own sauces and rubs. These recipes are beautifully tailored for the home cook.

When you arrive at the smartly designed chapter on Kim’s *Master Sauces and Seasonings*, you feel a confidence and excitement. You may find you’ve lost a few hours out of your day because you *have to make* the seven sauces and three spice mixes that form the flavor base for many of the recipes in [Korean BBQ](#). Kim explains that having these prepared ahead of time gives us the flavor foundations and starting off point to make more sauces, marinades and dressings. Reminding us to think like a chef since chefs have all of the little things prepared in advance, when you are ready to cook everything comes together quickly and easily.

As [Korean BBQ](#) progresses through the chapters, *Master Recipes* culminates in the use of one or more of the *Master Sauces or Seasonings*. In the chapter, *Snacks and Drinks*, Kim suggests always having a lot of snacks to munch on while the grill heats up and you are hanging out with family and friends. *Garlic Herb Peanuts* are a great spicy snack to make ahead and always have on hand. It uses his recipe for *Curry Salt*, which can be stored in an airtight container for up to 6 months and used in several of his recipes such as his *Korean Baba Ghanoush*, *Curried Chicken Burgers* and *Grilled Chinese Eggplant* to name but a few.

From drinks to sweets with BBQ meats, poultry, fish, shellfish, vegetables, tofu and sides in between, [Korean BBQ](#) has everything you’ll ever want to grill and more, including a chapter dedicated to left-overs! Kim says that Koreans never throw away leftover food. He tells you to take the lead and apply the lessons he has taught you in [Korean BBQ](#) and make dishes that have even better flavor than the originals! The creativity with which you do this is up to you! In grilling, the sky is the limit!

Recipes to cook from [Korean BBQ: Master Your Grill in Seven Sauces](#) by Bill Kim with Chandra Ram copyright © 2018.

[Korean BBQ Skirt Steak with Korean BBQ Sauce, Korean Pesto, Nuoc Cham Sauce and Lemongrass Chili Sauce](#)

[Drunken BBQ Lamb Chops with Soy Balsamic Sauce](#)

[Seoul to Buffalo Shrimp with Blackening Season and Lemongrass Chili Sauce](#)