



[Koreatown](#). Copyright © 2016 by Deuki Hong and Matt Rodbard. Photographs copyright © 2016 by Sam Horine. Published by Clarkson Potter, an imprint of Penguin Random House, LLC.

Our Summary:

When released in 2016, [Koreatown](#) changed the conversation about the food, culture, and cuisine that had big city foodies clamoring for Korean barbecue. Chef-author Deuki Hong and food writer Matt Rodbard, brought the local, mom-and-pop recipes that everyone wanted and delivered them straight from the back kitchens of small storefronts in what is commonly known across the country as Koreatowns. Today, this book is a must-have, go-to manual for adding on-point contemporary flavors into commonplace everyday meals.

[Koreatown](#) delivers the flavor bombs our modern palates seek out, the quick cooking we want for family meals, made from

ingredients easily found in our weekly market run.

What you need to know:

Get it: [Koreatown](#). Copyright © 2016 by Deuki Hong and Matt Rodbard. Published by Clarkson Potter, an imprint of Penguin Random House, LLC, February 16, 2016, Hardcover. Available on Amazon [Hardcover \\$20.40](#); [Kindle \\$15.99](#).*

See it: 272 pages of recipes accompanied by full color photos of life in Koreatowns across America; photos of ingredients to use as reference points, and recipes with Americanized names. A single *Table of Contents* points you only to chapter headings. However, an incredibly useful, highly cross-referenced index is included.

Make it: 100+ Korean classic recipes that are doable in the home kitchen. Component recipes for vinaigrettes, sauces, kimchis, etc., are all included and easily executed. When a recipe is too complex, the authors point you to a grocery-store alternative.

Chef Donna's Review:

You will never get sick of Korean food. Or so [Koreatown](#) chef-author Deuki Hong professes. And, he's probably right. But neither will you get sick of cooking and learning about this food, or having this cookbook in your arsenal of go-to easily-made recipes. Even if you've never set foot in a Koreatown, you'll be successful in your home kitchen with these recipes. Along the way you'll learn how the rich food culture of Koreatown adheres to centuries of tradition that is traced back to Korea, and still is distinctly American.

There's no getting around the small investment of time required to read [Koreatown](#), but co-author, Matt Rodbard's straight-to-the-point writing style is as helpful as it is fun to read. You are never disappointed and never left to guess what an ingredient is, or precisely how to locate it. Cooking techniques are presented in the same way: you are hand-held through the precise details of cooking exquisite white



rice, or learning how to fan your ramen noodles so they retain the perfect texture. As you read, you begin checking off the list of ingredients you already cook with or see at the market. You learn online sources and brand names for the random few ingredients you're instantly curious to try.

[Koreatown](#) begins with small plates, side dishes called *banchan* and five kimchi recipes you should learn to make. The mouthwatering photos are believable – if not exactly true to the recipes. That's intentional, says the authors. Every cook, every family, interprets these dishes their own way and you should, too. Recipes like *Spicy Marinated Crab* or *Soy-Marinated Eggplant* are open for your free interpretation. The kimchi options seem endless including *Cucumber Quick Kimchi*, *Garlic Chive or Spring Onion Kimchi*, and *Napa Cabbage Kimchi*. These are the recipes intended to be put out family style for people to combine, slurp, and enjoy in any combination. With recipes for dishes like *Kimchi Fried Rice*, *Soy and Sesame Spinach*, and *Potato Salad*, you are immediately comfortable in what you are cooking while learning something new, be it an ingredient, a technique or a culture.

As you would expect, [Koreatown](#) includes chapters on rice, noodles and dumplings, and barbecue. The chapter on drinking food establishments, *pojangmacha*, celebrates the Korean love for drinking and eating includes recipes for *Peanuts*, *Fritos and Toasted Fish Jerky*, *Koreatown Fried Chicken* with both a soy and garlic glaze, and *Spicy Clam Soup*.

Equally as impressive as the Korean gumption for drinking-food, is the chapter in [Koreatown](#) filled with guest chef recipes. These recipes represent all styles of cooking from all styles of chefs, including haute-vegetarian and out-of-the-box sandwich artists; there are meat mavens, James Beard award winners and the Michelin-starred. They respect and celebrate the Korean larder— using products like gochujang and dried seaweed in both traditional and nontraditional ways, which is why we crave Korean flavors in our home cooked meals. And with Hong and Rodbard as your guides, you are coached, educated, and inspired to take risks with your own flavor ideas as you cook through this book

Whether you want to embrace the cultural cuisine of Korean cooking, or are just interested in serving satisfying, comforting, and family style meals, [Koreatown](#), though published in 2016, continues to be one of the most exciting, delicious and reliable cookbooks on Korean home cooking. If you're willing to invest the smallest amount of time to study, read and seek out a few of the ingredients, you will evolve your home cooking repertoire and discover a new world of flavor, and family-style culture, too.

Recipes to cook from [Koreatown](#). Copyright © 2016 by Deuki Hong and Matt Rodbard. Reprinted with permission by Clarkson Potter, an imprint of Penguin Random House, LLC.

[Kimchi Fried Rice](#)

[Korean Sloppy Joe](#)

[Sweet Soy-Braised Chicken](#)

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