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# Cook Korean A Comic Book With Recipes A Cookbook

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Let's Make Ramen!

Food of Korea

Koreatown

Cook Korean!

Korean American

Everyday Korean: Fresh, Modern Recipes for Home Cooks

My Shanghai

Quick & Easy Korean Cooking

Relish

Cook Korean!

Maangchi's Big Book of Korean Cooking

Seoul Food Korean Cookbook

Glitter and Glam

Maangchi's Real Korean Cooking

Nom Nom Paleo

House of Leaves

Crying in H Mart

Almost American Girl

The Korean Kitchen

Cooking Comics!

You Can Never Have Enough... Roses

The Clarity Project

Korean Mother's Easy Recipes

Korean Food Made Simple

The Crazy Clan Dossier

A New Way to Bake

Umma's Table  
Brave Chef Brianna  
Korean Cooking Favorites  
Dreams  
Cook Anime  
The Adventures of Fat Rice  
Stories of the Vikings  
The Kimchi Cookbook  
Our Korean Kitchen  
Ingredienti  
Judy Joo's Korean Soul Food  
Let's Make Dumplings!  
I Dream of Dinner (so You Don't Have To)  
Korean Home Cooking

*Cook Korean A Comic Book With  
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## PORTER LOPEZ

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### **Let's Make Ramen!** Clarkson Potter

Brianna Jakobsson has big cooking dreams, and when her ailing restaurateur father poses a challenge to his only daughter and fifteen sons, she seizes the opportunity. She's going to have the best restaurant around and earn the family empire. Thing is, the only place she can afford to set up shop is in Monster City. Her menu is full of weird delicacies, her kitchen is run by a half-bird harpy, and her dining room is filled with skeleton businessmen. Add on the nefarious Madame Cron, some highly competitive siblings and Brianna's plate is literally . . . full. Brave Chef Brianna

from writer Sam Sykes (Munchkin) and artist Selina Espiritu explores one woman's incredible journey to realize her dreams in the unlikelyst of places. Welcome to Monster City!

### *Food of Korea* Pantheon

Explore the rich diversity of Korean cooking in your own kitchen! Maangchi gives you the essentials of Korean cooking, from bibimbap to brewing your own rice liquor.

### **Koreatown** Rockridge Press

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are

synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

*Cook Korean!* Tiller Press

Korean Mother's Easy Recipes will teach you how to make traditional Korean dishes at home with easy-to-follow illustrations. Okhee Yoon has taught Korean cooking to students from all over the world for 20 years and has selected 40 Korean recipes that are fun and easy to make. Main dish, side dish and dessert recipes are illustrated with step-by-step instructions so even beginners can easily follow them. The book also includes special dishes for hosting parties. After practicing Korean cooking and different cuisine from all over the world and teaching Korean cooking at the Blue House Korean Food Experience Center, Cheong Wa Dae Sarangchae, Yoon has written a book that anyone can follow so they can enjoy traditional Korean food in the easiest way. Try these recipes then post your photos to [korean\\_mothers\\_easy\\_recipes](#)

### **Korean American** CreateSpace

A graphically illustrated, recipe-complemented memoir by the indie cartoonist author of French Milk describes her food-enriched youth as the daughter of a chef and a gourmet, key memories that were marked by special meals and the ways in which cooking has imparted valuable life lessons. Original.

*Everyday Korean: Fresh, Modern Recipes for Home Cooks*  
Macmillan

Learn deliciously authentic Korean cooking, from traditional Korean favorites to modern recipes including Seoul-Style fusion. Food writer Naomi Imatome-Yun grew up in the American suburbs helping her Korean grandmother cook Korean classics and has spent over 15 years helping Korean Americans and non-Korean Americans alike discover how easy and delectable authentic Korean cooking can be. Seoul Food Korean Cooking includes: 135 step-by-step recipes for Korean barbecue, kimchi, and more, including Sliced Barbecued Beef (bulgogi) like mom used to make and those Spicy Stir-Fried Rice Cakes (tteokbokki) you loved on your trip to Korea Special chapters for Korean bar food (anju) like Pork Bone Soup (gamjatang) and fusion favorites like Army Base Stew (budae chigae) An overview of Korean cooking and fun tidbits on food customs, table manners, and restaurant dining tips Detailed lists of kitchen essentials, pantry staples, and Korean cooking ingredients, with photos and shopping resources to aid the home chef

*My Shanghai* Andrews McMeel Publishing

On a summer day nearly twelve hundred years ago, three ships with bright red sails drew near to one of the little ports of the Dorset coast in the south of England. The townsfolk saw the

ships, and paying no heed to the bright sails, said carelessly one to another, 'The merchantmen will be in port to-day.' And the harbour-master gathered together a few of his men and hastened to the quay. For he, too, had seen the ships, and, as in duty bound, he went to meet them, to demand from the captains the port taxes which were lawfully due to the king. But townsfolk and harbour-master alike had made a grievous mistake that summer day. For, as they soon discovered to their cost, and as the red sails might have forewarned them, the three ships were no peaceful merchantmen...

#### **Quick & Easy Korean Cooking** Chronicle Books

"From kimchi to bibimbap, Joo—who hosts a show on the Cooking Channel—breaks down intimidating dishes."—Entertainment Weekly In *Korean Food Made Simple*, Judy Joo, host of the Cooking Channel's show of the same name and Food Network regular, brings Korean food to the masses, proving that it's fun and easy to prepare at home. As a Korean-American, Judy understands how to make dishes that may seem exotic and difficult accessible to the everyday cook. The book has over 100 recipes including well-loved dishes like kimchi, sweet potato noodles (japchae), beef and vegetable rice bowl (bibimbap), and Korean fried chicken, along with creative, less-traditional recipes like Spicy Pork Belly Cheese Steak, Crazy Korean Burgers, and Fried Fish with Kimchi Mayo and Sesame Mushy Peas. In addition, there are chapters devoted to sauces, desserts, and drinks as well as a detailed list for stocking a Korean pantry, making this book a comprehensive guide on Korean food and flavors. Enjoying the spotlight as the hot Asian cuisine, Korean food is on the rise, and Judy's bold and exciting recipes are go-tos for

making it at home. "This is a stunning book. Forget for a moment it's about the food of Korea. It's just so impressive on many levels. I already crave the Disco fries and Korean eggplant and I won't rest until I have the Korean fried chicken! Judy has written a beautiful, timely, and truly impressive tome, both mouthwatering and so very informative. Julia Child just got a new and wonderful neighbor on my bookshelf."—Geoffrey Zakarian, Iron Chef

#### **Relish** HarperCollins

Beginning with an exploration of Nature's influence on Korean cuisine, followed by its six characteristics, the book turns first to a description of the ingredients and basic techniques of Korean cooking. The recipes themselves are selected based upon their popularity among non-Koreans as well as natives, their ease of preparation, and the accessibility of the ingredients used. With almost 350 colour photos, the book is richly illustrated and follows a simple step-by-step approach that guarantees success every time.

#### Cook Korean! Createspace Independent Publishing Platform

From the inimitable woman who popularized Italian cuisine in America, Marcella Hazan's simple and elegant manual on how to shop for the best ingredients and prepare the most delicious meals is a must-have for every home cook. When Marcella Hazan died in 2013, the world mourned the passing of the "Godmother of Italian cooking." But her legacy lives on, through her cookbooks and recipes, and in the handwritten notebooks filled with her thoughts on how to select the best ingredients—*Ingredienti*. Her husband and longtime collaborator Victor has translated and transcribed these vignettes on how to

buy and what to do with the fresh produce used in Italian cooking, the elements of an essential pantry, and salumi. Before you know how to cook, you must know how to shop. From Artichokes to Zucchini, Anchovies to Ziti, *Ingredienti* offers succinct and compelling advice on how to choose vegetables, pasta, olive oil, Parmigiano Reggiano, prosciutto, and all of the key elements of Marcella's classic meals. Organic isn't necessarily best, boxed pasta can be better than fresh. Marcella's authoritative wisdom and surprising tips will change the way you cook. Her clear, practical guidance in acquiring the components of good cooking is helpful wherever you choose to shop—in supermarkets, farmers' markets, specialty food stores, or online. Based on sixty years of almost daily visits to the market to choose the ingredients of that day's meal, *Ingredienti* is a life's work, distilled—an expression of Marcella's judgments, advice, and suggestions. Uncomplicated and precise, this volume will be essential to home cooks eager to produce meals in the same delicious style Marcella was the first to introduce to America.

Maangchi's Big Book of Korean Cooking DigiCat

NEW YORK TIMES BESTSELLER • ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52, Eater, Food & Wine, Thrillist, Book Riot An homage to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. "This is such an important book. I savored every word and want to cook every recipe!"—Nigella Lawson, author of *Cook, Eat, Repeat* New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his

family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and Caramelized-Kimchi Baked Potatoes—that he makes in his tiny New York City apartment. In his debut cookbook, Eric shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, *Korean American* also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric's prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.

Seoul Food Korean Cookbook Clarkson Potter

The joy of food and tradition brings a family together Translated by Janet Hong Madang is an artist and new father who moves to a

quiet home in the countryside with his wife and young baby, excited to build a new life full of hope and joy, complete with a garden and even snow. But soon reality sets in and his attention is divided between his growing happy family and his impoverished parents back in Seoul in a dingy basement apartment. With an ailing mother in and out of the hospital and an alcoholic father, Madang struggles to overcome the exhaustion and frustration of trying to be everything all at once: a good son, devoted father, and loving husband. To cope, he finds himself reminiscing about their family meals together, and particularly his mother's kimchi, a traditional dish that is prepared by the family and requires months of fermentation. Memories of his mother's glorious cooking—so good it would prompt a young Madang and his brother into song—soothe the family. With her impending death, Madang races to learn her recipes and bring together the three generations at the family table while it's still possible. A beautiful and thoughtful meditation on how the kitchen and communal cooking—both past, present and future—bind a family together amidst the inevitable. *Umma's Table* is translated by Janet Hong, a writer and translator based in Vancouver, Canada. She received the TA First Translation Prize and the 16th LTI Korea Translation Award for her translation of Han Yujoo's *The Impossible Fairy Tale*, which was a finalist for both the PEN Translation Prize and the National Translation Award, and longlisted for the 2019 International Dublin Literary Award. She has translated Ha Seong-nan's *Flowers of Mold*, Ancco's *Bad Friends*, and Keum Suk Gendry-Kim's *Grass*.

[Glitter and Glam](#) The Countryman Press

*Dreams* is a collection of beautifully written short stories based on author's dreams and life on a farm in South Africa. In *Dreams* depicts Olive Schreiner her fascinating looks on the world. Olive Schreiner (1855 -1920) was a South African author, anti-war campaigner and intellectual. Since the late 20th century, scholars have also credited Schreiner as an advocate for the Afrikaners, and other South African groups who were excluded from political power for decades, such as indigenous Blacks, Jews and Indians. Although she showed interest in socialism, pacifism, vegetarianism and feminism amongst other topics, her views escaped restrictive categorizations. Her published works and other surviving writings promote implicit values such as moderation, friendship, and understanding amongst all peoples, and avoid the pitfalls of political radicalism.

[Maangchi's Real Korean Cooking](#) Ten Speed Press

“A novelistic mosaic that simultaneously reads like a thriller and like a strange, dreamlike excursion into the subconscious.” —The New York Times Years ago, when *House of Leaves* was first being passed around, it was nothing more than a badly bundled heap of paper, parts of which would occasionally surface on the Internet. No one could have anticipated the small but devoted following this terrifying story would soon command. Starting with an odd assortment of marginalized youth -- musicians, tattoo artists, programmers, strippers, environmentalists, and adrenaline junkies -- the book eventually made its way into the hands of older generations, who not only found themselves in those strangely arranged pages but also discovered a way back into the lives of their estranged children. Now this astonishing novel is made available in book form, complete with the original colored

words, vertical footnotes, and second and third appendices. The story remains unchanged, focusing on a young family that moves into a small home on Ash Tree Lane where they discover something is terribly wrong: their house is bigger on the inside than it is on the outside. Of course, neither Pulitzer Prize-winning photojournalist Will Navidson nor his companion Karen Green was prepared to face the consequences of that impossibility, until the day their two little children wandered off and their voices eerily began to return another story -- of creature darkness, of an ever-growing abyss behind a closet door, and of that unholy growl which soon enough would tear through their walls and consume all their dreams.

Nom Nom Paleo White Lion Publishing

Do you love food? Do you love comics? *Cooking Comics!* is a fully illustrated comic-book-style introduction to the skills you need to master the kitchen! Not only will you learn kitchen fundamentals, but you will also learn delicious and versatile recipes utilizing those techniques—complete with options to dress up your meals or quick shortcuts to simplify your mouth-watering creations. This is the most complete introduction to fundamental kitchen skills you need to go from novice to pro, all while having fun reading comics!

**House of Leaves** Hollym

A simple step by step easy to understand system for businesses who want to attract new clients faster using the internet and social media. *The Clarity Project* was written for businesses who are struggling to bring in new clients using their current websites or who are not sure where to start when it comes to marketing online. It's for business owners who want to find and attract new

clients or customers, make more sales online and learn how to craft an effective marketing strategy that can transform a business and boost profits. Have you invested time and resources in your website, only to find it has failed to bring you regular sales? I see this a lot from the businesses I work with and this is why I wrote *The Clarity Project*. This easy to read and non technical step by step system for growing your business online will teach you: A simple but effective step-by-step strategy to gain clarity about your target market, develop your "killer headline" and create a marketing strategy that will attract new and profitable clients into your business Why the majority of businesses fail to explain their offering in a language that their potential clients understand and lose out on sales because of it, plus how you can easily fix this How to easily get up to 40% of your website visitors to leave you with their contact details instead of the usual 1% most business websites get How your business can make more sales by focusing on solving your client's most pressing problems and showing that you understand what they need How to effectively stand out from your competition by using the power of your story and personality in your marketing How to easily get more referrals and repeat business by forging and strengthening real life relationships with clients and potential clients The vital business numbers and statistics you must know before you even think about investing a single penny in paid advertising for your business How you can nearly always guarantee a positive return on your online marketing spend

*Crying in H Mart* Potter/TenSpeed/Harmony

An approachable, comprehensive guide to Korean cuisine,

featuring 100 recipes to make in your home kitchen. In *Korean Home Cooking*, Sohui Kim shares the authentic Korean flavors found in the dishes at her restaurant and the recipes from her family. Sohui is well-regarded for her sense of *sohnmat*, a Korean phrase that roughly translates to “taste of the hand,” or an ease and agility with making food taste delicious. With 100 recipes, *Korean Home Cooking* is a comprehensive look at Korean cuisine, and includes recipes for kimchee, crisp mung bean pancakes, seaweed soup, spicy chicken stew, and japchae noodles and more traditional fare of soondae (blood sausage) and yuk hwe (beef tartare). With Sohui’s guidance, stories from her family, and photographs of her travels in Korea, *Korean Home Cooking* brings rich cultural traditions into your home kitchen. “*Korean Home Cooking* is a revelation. It is an education in Korean cuisine and roadmap for bringing it into your kitchen, with recipes that are as smart and delicious as they are achievable. Herein is a body of knowledge that needed a generous cook like Sohui to shape and share it, and it deserves a spot on every serious cook’s bookshelf.” —Peter Mehan, author, co-founder of Lucky Peach

“Like so many other enthusiastic eaters, I am fascinated with the flavors found in Korean cooking. . . . Sohui’s writing welcomes us like a family member to visit her earliest food memories, and she profoundly informs us with the nuanced skill of a natural teacher.” —Michael Anthony, author and executive chef, Grammercy Tavern

“The delectably spiced, colorful Korean dishes in restaurants may seem overwhelming to the American home cook. No longer. In this very detailed and exquisitely illustrated cookbook, Sohui Kim combines knowledge from her Insa kitchen with down-to-earth savvy recalled from her family kitchen.”

—Mimi Sheraton, author “The most useful cookbook released by a New York chef in 2018.” —Grub Street

*Almost American Girl* Houghton Mifflin Harcourt

Spicy, Salty, Sour, Sweet Create the Amazing Flavors of Korean Home Cooking Step into the kitchen of Hyegyung K. Ford, founder of the blog Beyond Kimchee, and discover the delicious, fail-safe meals she ate growing up in South Korea and now cooks for her own busy family. Perfected through generations, classics like Korean Sweet & Sour Pork are quick and comforting, and popular dishes like Spicy Korean Fried Chicken are surprisingly easy to make at home. Authentic flavors are simple to create with special tips for sourcing and working with key ingredients. Feast on an impressive spread of soups, stews, noodles and stir-fries, or dig into a delectable selection of sweet and salty snacks and appetizers. No Korean meal is complete without an array of banchan, or sides. Options such as Panfried Tofu with Soy Chili Sauce, Spicy Cucumber Salad, Addictive Soy Sauce Eggs and more make it impossible to try just one. And don’t forget the kimchi! Learn to make seven different varieties of this healthy Korean staple. With so many combinations to choose from, these meals will quickly become favorites in your own kitchen.

*The Korean Kitchen* Houghton Mifflin Harcourt

Fresh from the success of *Korean Food Made Simple*, chef Judy Joo is back with a brand new collection of recipes that celebrate the joys of Korean comfort food and get straight to the heart and soul of the kitchen. Drawing on her own heritage and international experience, Judy presents recipes that appeal to everyone, from street food to snacks and sharing plates, kimchi to Ko-Mex fusion food, and dumplings to desserts. Through clear,



easy-to-understand recipes and gorgeous photography, Judy will help you master the basics before putting her signature fun, unexpected twist on the classics, including Philly Cheesesteak dumplings and a full English breakfast-inspired Bibimbap bowl. With over 100 recipes, helpful glossaries, and tips on how to stock the perfect Korean store cupboard, there's something for amateur chefs and accomplished home cooks alike. So much more than rice and fried chicken, these truly unique recipes are simple, delicious, and will have everyone clamoring for more. "Judy Joo captures the flavors and the heart of Korean food and switches things up just enough to make them accessible and familiar, but not so much that you lose the soul of the recipe. It's an art!" - Sunny Anderson

*Cooking Comics!* Rux Martin/Houghton Mifflin Harcourt

Learn to recreate delicious dishes referenced in over 500 of your

favorite anime series with this practical guide to anime food. Japanese animation has beautiful designs, fleshed out characters, and engaging storylines—and it's also overflowing with so many scrumptiously rendered meals. Do you ever watch your favorite anime series and start craving the takoyaki or the warmth of delicious ramen or the fluffy sweetness of mochi? Now, you can make your cravings a reality with *Cook Anime!* Join an otaku on her tour through anime food and find out what your favorite characters are savoring and sharing and then learn to make it at home! Including: -Miso Chashu Ramen from *Naruto* -Rice Porridge from *Princess Mononoke* -Onigiri from *Fruits Basket* -Taiyaki from *My Hero Academia* -Hanami Dango from *Clannad* -Rice from *Haikyuu!!* -And many more! Along with each recipe, you will discover facts behind the food, such as history, culture, tips, and more. A perfect gift for foodies and otaku alike, *Cook Anime* is the all-inclusive guide to making the meals of this Japanese art form.