

THE KIMCHI COOKBOOK CHUN LAURYN MASSOV OLGA

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"The Kimchi Cookbook: 60 Traditional and Modern Ways to Make and Eat Kimchi is a beautifully photographed, easily readable collection that not only takes on the kimchi we all know and love--made from Napa cabbage, radishes, and the like--but also weaves in Chun's tale of growing up in the culture."

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[Kimchi Cookbook : 60 Traditional and Modern Ways to Make and Eat Kimchi, Hardcover by Chun, Lauryn; Massov, Olga; Remington, Sara \(PHT\), ISBN 1607743353, ISBN-13 9781607743354 The founder of](#)

Mother In Law's Kimchi offers recipes and instructions for preparing the Korean condiment staple of spicy, pickled cabbage and other vegetables at home

The Kimchi Cookbook: 60 Traditional and Modern Ways to ...

LAURYN CHUN is the founder of Mother-in-Law's Kimchi, a line of artisan kimchi based on an original recipe from Jang Mo Jip (Mother-in-Law's House), her mother's beloved restaurant in Garden Grove, California.

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Following traditional kimchi-making seasons and focusing on produce at its peak, this bold, colorful cookbook walks you step by step through how to make both robust and lighter kimchi. Once you have made your own kimchi, using everything from tender and delicate young napa cabbage to stuffed eggplant, you can then use it as a star ingredient in