



Korean BBQ: Master Your Grill in Seven Sauces

Bill Kim , Chandra Ram

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A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients.

Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in *Korean BBQ*, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes for feeding friends and family, such as Hoisin and Yuzu Edamame, Kimchi Potato Salad, and Kori-Can Pork Chops.

Korean BBQ: Master Your Grill in Seven Sauces Details

Date : Published April 17th 2018 by Ten Speed Press

ISBN :

Author : Bill Kim , Chandra Ram

Format : Kindle Edition 240 pages

Genre : Food and Drink, Cookbooks, Cooking

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From Reader Review Korean BBQ: Master Your Grill in Seven Sauces for online ebook

Craig says

I have read many cookbooks over the years as I have a small BBQ biz (side hustle) so I have read a few authors. I really liked how the authors spoke to me as opposed to not down to me. I like the way the book was organized and while I didn't care for some of the things Bill cooks I am willing to try some new stuff (not really into Asian Cuisine). He has base seasonings and base sauces that he starts with and tells you how to prepare in advance and also how to combine multiple base seasonings and sauces to create something new and what they go good with. He encourages you to do your own thing and whatever pleases you. I was impressed. A very good read indeed and worth your time. IMHO, this is more for beginners than advanced chefs.

Victoria says

Well organized, delicious, accessible for all levels of cooks, and filled with beautiful pics!

Some cookbooks seem never ending with such a birth of recipes, which can be great! The strength of this cookbook is that it focuses on seven sauces and the recipes to be made with them. While there's still a ton of recipes, it's not overwhelming and maintains a consistency to its teachings. I was thoroughly impressed with how few ingredients these recipes called for, and truly meets the name "Master Your Grill in Seven Sauces."
