

let's get cooking!

OBSESSED

## Crazy for Korean

The ingredients, books, and info you need to share in our most recent food infatuation BY DARCY LENZ



**1 Fish Sauce** Yes, it's used in Korean dishes, too, as a shortcut to umami. We love Red Boat.

**2 Koreatown** Lively, recipe-driven required reading by Deuki Hong and Matt Rodbard.

**3 Cook Korean!** Find this playful comic book of recipes by Robin Ha on shelves next month.

**4 Korean Food Made Simple** The title of this must-have cookbook from Judy Joo says it all.

**5 Brown Sugar** Seems simple, but good luck achieving signature flavors without it.

**6 Kimchi** Embrace the fab and funky power of fermentation. Try Simply Seoul brand.

**7 Baroo** LA chef Kwang Uh's food is as inspired as it is Instagram-worthy (@baroo\_la).

**8 Gochujang** Try it and you won't be able to cook without this sweet, spicy pepper paste.

**9 Fresh Garlic** This is a nonnegotiable elemental flavor in the Korean kitchen.

**10 Soy Sauce** Always have a bottle (or two) on hand. We opt for Kikkoman lower-sodium.

**11 Gochugaru** Like red pepper flakes but roastier-toastier. Fine and coarse available.

**12 Tabletop Grill** Schedule a Korean BBQ night; these iconic grills are easy to find online.