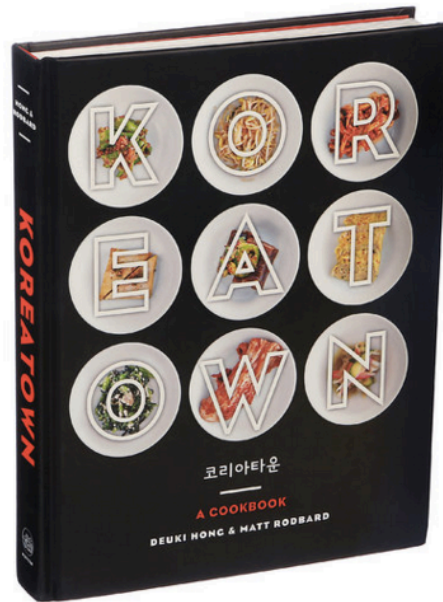


**Front Burner**

By [FLORENCE FABRICANT](#) FEB. 8, 2016



Sonny Figueroa/The New York Times

## To Explore: A Journey to Korean Food in New York

To unwrap the world of Korean-American food, page through the guide from Deuki Hong, the chef at Kang Ho Dong Baekjeong in New York, and Matt Rodbard, a food writer. They take you to Koreatowns, including an area of Queens called Murray Hill (near Flushing), and offer a vocabulary lesson by way of demystifying the cuisine of “fire and fermentation.” If the recipes, which go beyond clichés like kimchi tacos, tempt you to light the stove, the book includes a shopping list. Discover seared shishito pepper muchim and jajangmyeon black bean noodles, as well as classic barbecue, quick kimchis and pepper-fueled soups and stews, some with unexpected notes of fruit. The authors interview chefs and food personalities like David Chang, Andrew Zimmern and Jonathan Gold, and include recipes from guest chefs, including Daniel Holzman of the Meatball Shop, who has a recipe for easy kalbi meatballs: *“Koreatown: A Cookbook”* by Deuki Hong and Matt Rodbard (Clarkson Potter, \$30).