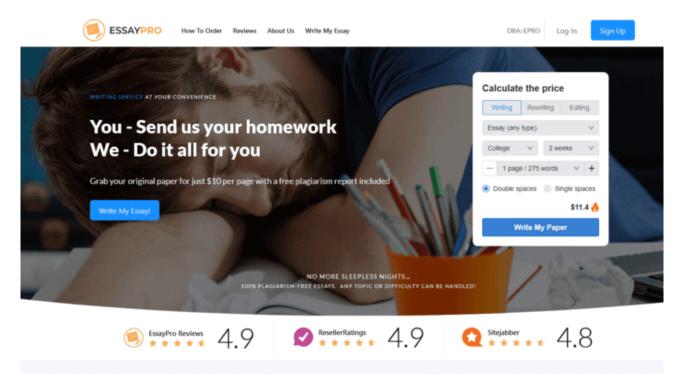
Korean Food



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Korean Food

Korean food is unique. It's known for its spicy flavor and the use of other seasonings to enhance the taste. Dishes are usually flavored with a combination of soy sauce, red pepper, green onion, bean paste, garlic, ginger, sesame, mustard, vinegar, and wine. The Korean peninsula is surrounded water on three sides, but connected to the Asian mainland. This environment contributes to the <u>uniqueness</u> of Korean cuisine. Seafood plays a very important role as do vegetables and livestock. Let's examine three of the most common and famous types of Korean food.

Kimchi is a very popular Korean <u>dish</u>. It is made by fermenting vegetables, usually cabbage and white radish, and seasoning them with red peppers and <u>garlic</u>. Kimchi is served with almost every Korean meal. Kimchi is a good source of vitamin C and fiber. Large quantities of Kimchi are usually made during the late fall or early winter during a time called kimchang. The vegetables are buried in large earthenware crocks to ferment it during the winter months. Kimchi has become famous worldwide and is very popular in...

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