

Sam Sam Sam



Korean Food in your Kitchen



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Korean Food in your Kitchen - Sam Sam Sam - Level 1 - Korean Edition:

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Korean Food in your Kitchen

케일 쌈밥	감자전 · 옥수수전	고구마 맛탕
Korean	Easy-to-read	Level 1





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How it all came about



I am the founder of Sophora Books. Sophora Books was established in 2020 with the aim of creating books for language learners. Our first published book was 봄은 다시, 여름으로 첫 번째 이야기, and since then, I have continued to develop new ideas for book series, leading to the creation of a collection of short episodes.

The goal for this series is to make your reading journey in another language easy, enjoyable, and supported by helpful materials. Inspired by these three concepts, the series is called Sam Sam Sam – "Sam" being the number 3 in Korean. Each episode covers unique and engaging topics.

If you have any suggestions for topics you'd like to see or would like more information, feel free to reach out via email at @sophorabooks.com

How to use this book



Welcome to the first edition of Sam Sam Sam magazine: 'Korean Summer Food'. Many people are learning about Korean Food. Food recipes and food stories are becoming more interesting topics for Korean learners. To start this series off, we will introduce quick and easy Korean recipes and short stories all in Korean.

Part One - Ingredients

Some ingredients can be bought in your local grocery market, others can be purchased in Asia markets or online. As you can see the ingredient pictures, you can have an opportunity to understand Korean ingredients in Korean.

Part Two - Recipe

Common words and vocabulary for following a recipe. You will widen your vocabulary through cooking vocabulary while learning new recipes and following instructions all in Korean. The footnotes will be your guide in understanding the recipes.

Part Three - Story

There are short stories related to the topic of food.

Part Four - Writing

Writing is one of the main skills in learn languages. Write the words and sentences you need to practise or you can write your own story related to food. For example, the first time you had Korean food and how it tasted using the words from this series.



CONNECTING YOU TO YOUR TARGET LANGUAGE THROUGH STORIES



Part1 감자전 옥수수전

감자, 옥수수는 여름 채소이에요.

여름에 먹는 감자와 옥수수는 더 맛있어요.

여름이 되면, 엄마가 감자와 옥수수를 자주 삶아 주셨어요.

그래서인지

감자와 옥수수는 가장 익숙한 여름 채소이에요.



Potato Pancakes Gamja-jeon

1 분량 - n. quantity

2 난이도 - n. level

3 파슬리 가루 - n. parsley powder

4 메추리알 - n. quail egg

감자전

조리 시간 5분

분량 2인분

1

난이도 초급

2

재료

감자 2개

소금 약간

식용유 2큰술

파슬리 가루

3

메추리알(선택)

4

- 5 펼치다 - v. spread
- 6 공간 - n. space
- 7 투명 - n. translucent
- 8 뒤집다 - v. turn/flip
- 9 뿌리다 - v. sprinkle

만드는 법

- 1 감자를 얇게 썰고 소금 1g 넣고 섞어 주세요.
- 2 5분 후, 1번에서 나온 물기를 제거해 주세요.
- 3 프라이팬에 식용유를 넣고, 감자를 얇게 펼쳐 주세요.
(메추리알을 넣으려면, 가운데 공간을 만들어 주세요.)
- 4 감자가 투명해지면 뒤집어 주세요.
- 5 가운데 공간에 메추리알을 넣어 주세요.
- 6 노랗게 변하면 파슬리 가루를 뿌려 주세요.