



HOMEFRONT ENTERTAINS

The fabulous flavours of Korean barbeque

By Sebastien Centner



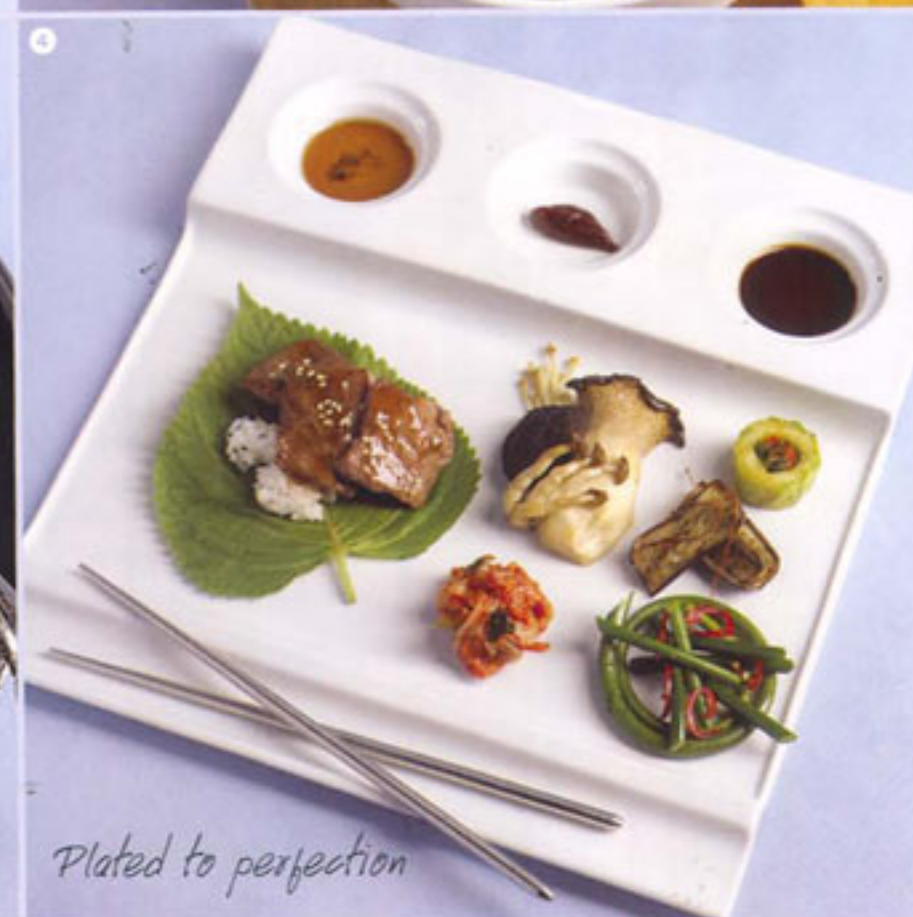
Chum-Churum soju



Assorted side dishes



Ready to grill



Plated to perfection



Kimchi, marinated green mango, Asian wraps

Where to shop?

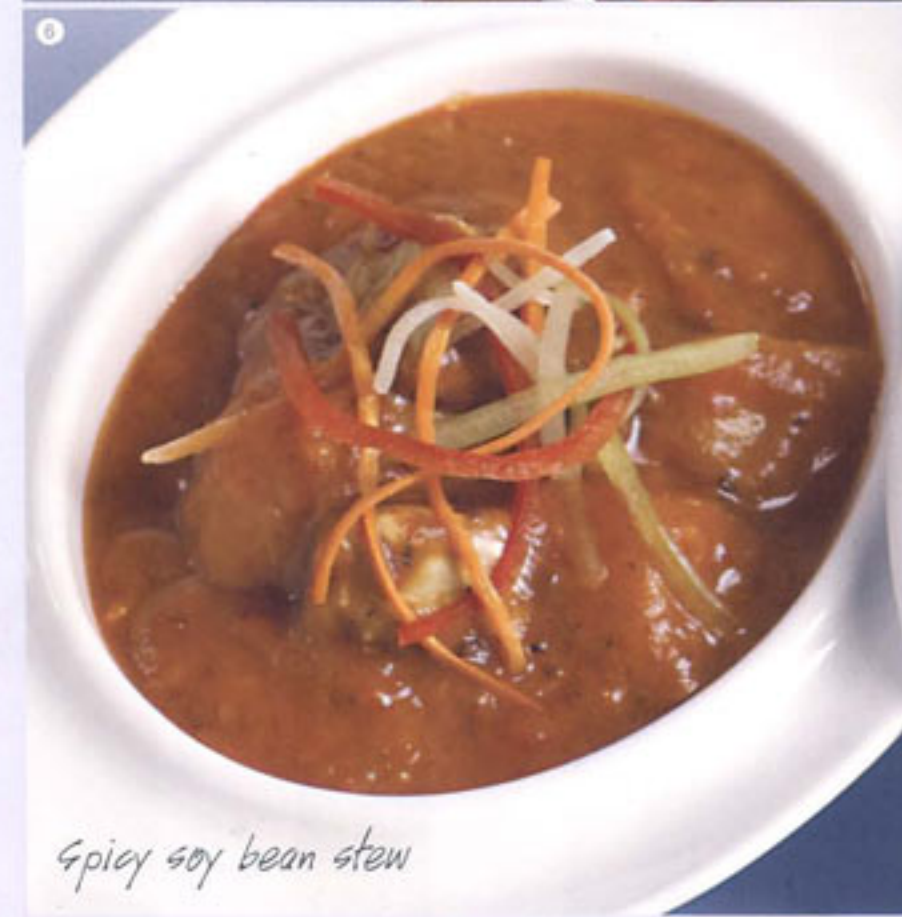
Pick up authentic ingredients to make these colourful dishes at your neighbourhood Chinatown or Koreatown.

Sebastien's suggestions

As fall arrives, we bring our entertaining back indoors. We can, however, still take full advantage of the flavours of the grill. I love experimenting with the cuisines of other cultures and creating truly unique dishes to give my guests an experience they won't get at anyone else's home!

- 1 Known as the Korean vodka, soju is sipped or taken as a shot. Try mixing with club soda and shiso leaves for an updated version of the mojito.
- 2 White and bitter melon, Asian pear, chive and ginger with white rice vinegar. Garlic shoots, scapes and red bird's eye chili.
- 3 Before guests arrive, display items on a grilling plate and warm portable gas stoves so you are ready to grill. Pictured here is an assortment of mushrooms (king, shitake, enoki and oyster) with skirt steak, sweet white onions and garlic cloves.
- 4 Each item is given equal importance when plated accordingly. Accompany with seasoned sesame oil, chili paste, and soy sauce for dipping.
- 5 Serve with a variety of rolls made with egg, sautéed spinach and red peppers wrapped in nori and sesame leaves.
- 6 A spicy soy-bean stew called "doenjang jjigae" complements the cold dishes.

Visit www.homefrontmagazine.ca for the full recipe. ■



Spicy soy bean stew



TASTE TEST

Soju cocktail • Grilled oyster mushrooms • Traditional kimchi • Korean stew
 • Asian decor with hanging parasols

Sebastien Centner is the Director of Eatertainment Special Events & Catering, one of Canada's leading event and catering companies. A regular contributor to Homefront, Sebastien can also be seen on ET Canada, Cityline, Breakfast Television and Canada AM providing entertaining ideas and inspiration to Canadians across the country. He can be reached by email at sebcentner@eatertainment.com or by visiting www.eatertainment.com