

How to make Korean Kimchi

Ingredients

1. 3 lbs baechoo (Korean cabbage)
2. 2 cup water
3. ½ cup salt
4. ½ cup shredded white radish (cut 1/8 inch thick and 2 inches long)
5. 1 cup shredded green onions (cut in 1 to 1 ½ inch strip)
6. 1 table sp. chopped fresh garlic
7. 1 tsp. chopped ginger
8. 2 table sp. red pepper powder
9. 3 table sp. salted anchovy sauce or shrimp sauce (juice)
10. 1 tsp. sugar
11. ½ tsp. salt

Steps

1. Remove outside leaves of cabbage and set them aside.
2. Cut cabbage into quarters lengthwise and put the quartered cabbage into a large deep pan.
3. Combine ½ cup salt and 2 cups of water and pour over cabbage.
4. Let it stand at room temperature for about 2-4 hrs until the cabbage softens.
5. Remove cabbage from pan and rinse the cabbage well with fresh water.
6. Let it drain.
7. Combine shredded vegetables with garlic, ginger, red pepper powder, salted anchovy or shrimp sauce, sugar, and salt to make kimchi paste.
8. Pack the kimchi paste between the cabbage leaves.
9. Put the cabbage into a jar and cover it tightly.
10. Let it stand at room temperature for 1 to 2 days to ripen.
11. Store it in the refrigerator.