

Classic Kimchi

I am not Korean so this is definitely not the best kimchi recipe you'll ever see. But it's fast and easy, so here it goes.

Ingredients:

- Head of savoy cabbage
- Big daikon radish
- 2 bunches of scallions
- Some fish sauce
- Korean red pepper flakes - very different from normal ones

Special Kitchenware Needed:

- Clean mason or canning jars

Instructions:

- A lot of time you'll see recipes that have you make a paste and spread that paste on cabbage leaves. That's too much effort. Let's start by thoroughly washing our cabbage, drying it and chopping into about 1 inch strips. You can salt them when rinsing too to crisp them up or when drying to really draw moisture out of it.
- Chop radish into 2 inch long matchsticks
- Do the same to the scallions, keeping the whites.
- In a large mixing bowl, mix some fish sauce and red pepper flakes together (not really sure how much I normally do, kind of just eyeball it based on how much solids you have and viscosity of the sauce that forms).
- Throw your chopped veggies into the mix and coat very thoroughly.
- Can this into mason jars, packed as tightly as you can, the volume will reduce as the mixture ferments.
- Leave at room temp for a day or two and then for 2 weeks refrigerated.
- After that it is ready to eat! The more it ferments the more complex the flavor gets.