



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Kimchi

(Jams & Jellies, None)

Ingredients:

- 1 head of Napa cabbage, cut into quarters and then 1" strips
- 1/4 cup kosher salt (do not use iodized salt)
- 2 cups daikon radish, grated or cut julienne (turnip would be a reasonable substitute)
- 3 green onions, sliced thinly
- 1 serrano pepper, seeded and thinly sliced
- 4 cloves garlic, minced
- Paste:
 - 1 1/2 tsp sugar
 - 2 tsp fresh ginger, grated
 - 2 tbsp fish sauce
 - 4 tbsp chili flakes

Directions:

(continued on card #2)

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Kimchi

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Directions:

Mix cabbage and salt together in a bowl until it starts to become somewhat softened. Add enough water to cover the cabbage and allow to soak for about 2-3 hours. Thoroughly rinse the cabbage and allow it to drain in a colander. Squeeze out the excess water and mix the cabbage with the radish, onions, pepper and garlic. Mix all the paste ingredients together and add to the vegetables. Mix thoroughly until everything is coated with the paste. Pack it in glass jars and press the vegetables down so that the liquid covers them. Put the lid on the jars and leave to sit at room temperature for 2-5 days. Every day, check the kimchi by using a spoon to press the vegetables back under the liquid. You don't have to leave it for the full 5 days. Once it has ripened to your liking, you can move it to the fridge to sit for another week. Yield: 3-4 (500 ml) jars.