

Kimchi Spice Mixture Recipe

Ingredients:

4 tablespoons glutinous rice flour
1½ cups water
3 tablespoons crushed garlic
½ inch ginger, peeled and crushed
4 tablespoons fish sauce or 1 tablespoon fermented shrimp
plus 2 tablespoons fish sauce
8-10 tablespoons ground red pepper
½ tablespoon sugar
250g daikon radish (about 4 in/10 cm), sliced into 2 in (5 cm) strips
90g Chinese chives, sliced into 2 in (5 cm) lengths
½ leek, thinly sliced diagonally

Method:

First make a glutinous rice flour paste by heating the flour and the water in a small saucepan. Stir constantly until it thickens, about 4 minutes, then set aside to cool. Once it has cooled, combine with the garlic, ginger, fish sauce, red pepper and sugar in a large bowl and mix well.

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