

Korean Kim Chi Recipe

Ingredients:

2 heads chinese cabbage, cut lengthwise in half
300 g coarse salt
90 g Korean preserved shrimps
70 g chili powder
100 g onion, peeled and chopped
2 tablespoons salt
2 tablespoons sugar
7 cloves garlic, peeled and minced
2.5 cm ginger knob, peeled and minced
1 medium white radish, julienned
5 scallions, chopped or 2 stalks leeks, chopped

Method:

Wilt cabbage by sprinkling liberally with coarse salt and letting it sit for 4 hours. Rinse cabbage thoroughly and drain well. Blend (process) preserved shrimps with chili powder, onion, salt, sugar, garlic and ginger. Remove from blender and mix in radish and scallions or leeks. Mix well. Pack mixture between leaves of wilted cabbage. Place cabbage into airtight plastic containers or kimchi jars. Store at room temperature for 1-2 days before refrigerating. Use as required.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]