

## Watery Radish Kimchi Recipe

### Ingredients:

1 head Chinese cabbage, cut into bite-sized pieces  
150 g white radish, cut into rounds then quartered  
4 tablespoons salt  
2 cloves garlic, peeled and chopped  
2 scallions, cut into 2-cm lengths  
2 slices ginger, chopped  
3.25 liters water  
125 ml clear sweetened carbonated water (eg. Seven-Up or Sprite)

### Method:

Combine cabbage and radish and sprinkle with salt. Leave to stand for 15-20 minutes, tossing the mixture occasionally. Rinse cabbage and radish in cold water to remove salt. Drain and mix with garlic, scallions and ginger. Pour in water and carbonated water. You can also add some salt to taste if preferred. Cover and leave in a cool place for 3-4 days before serving cold. Garnish as desired.

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