

# HOW TO MAKE KIMCHI

## Ingredients

2 NAPPA CABBAGE  
1 CUP OF SEA SALT + 10 CUPS OF WATER FOR BRINE SOLUTION

### Rice Porridge

2 CUPS OF WATER  
½ CUP SWEET RICE FLOUR  
¼ CUP SUGAR

-6 CUPS RADISH(JULIENNE)  
-2 CUPS HOT RED PEPPER FLAKE (GOCHUGARU)  
-2 ONION  
-1 PEAR  
-2 BUNCH OF GREEN ONIONS  
- GARLIC CHIVES (SAME AMOUNT AS GREEN ONIONS)  
-1 CUP FISH SAUCE  
-1 Tbsp GINGER  
- ½ CUP GARLIC  
  
- ½ CUP SALT (IF NEEDED)

## Steps

1. Brine the cabbage – first soak into the salted water for 30mins then drain it and put more salt and put aside for another hour and half.
2. Make porridge – put water and rice flour in a pot and bring to boil (constantly stir so it doesn't burn) and when it starts to bubble stop cooking and put sugar ( don't have to put it if you don't want sugar) and cool it down.
3. Make paste – in a food processor, put garlic, ginger, onion, pear, fish sauce and mix well.
4. Prepare other vegetables – clean the green onions and garlic chives and cut into 2 inch lengths, and julienne the radish.
5. Mix all these ingredients – in a big bowl, mix paste and red pepper flakes (Gochutgaru) and porridge together. When these ingredients are well mixed, put #4 vegetables and combine together.
6. Wash cabbage – after the brine process, wash cabbages at least three times with water, preferably room temperature water but cold water will do as well. And squeeze the cabbages so no water remains.

7. Combining process – in the cabbage, put all the ingredients carefully, every cabbage leaf should get the mixture evenly.
8. Fermentation process – after everything is combined, put Kimchi into a air tight container and put aside at room temperature for one day and after transfer to your refrigerator. This Kimchi can be well fermented in 10-14 days and will stay in good condition for about a month. You can eat the Kimchi any time during the fermentation process as well.