



**Korean Cooking**

**Nicolet High School, March 8, 2017**

**Saehee Chang**

## **Green Onion / Chive Kimchi Recipe**

### **Paa / Buchu Kimchi**

1 lb Asian/Garlic Chives (or Green Onions)

½ cup fish sauce (or soy sauce or salt for vegan or vegetarian version)

1 tsp Shrimp paste (optional)

½ cup of sweet rice flour porridge

1 to 2 TBSP sugar

½ cup Korean chili powder

Cut the chives into 2 inch pieces in a large bowl. Mix all the ingredients and coat the chives well with the paste. Serve right away or store in a glass jar for later. Ferment for 1 to 2 days at room temperature and then store in refrigerator.