



Simple Napa Cabbage Kimchi Recipe

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Ingredients

- 1 napa cabbage
- 1/4 to 1/2 cup sea salt or kosher salt (coarse Korean Kimchi Salt)
- 1 cup water
- 2 tablespoon minced garlic (about 5-6 cloves)
- 1 teaspoon grated or minced ginger
- 1 to 2 teaspoon sugar
- 1/3 to 1/2 cup sweet rice flour (1 cup cold water to 2 tbsp flour)
- 2-3 tablespoons fish sauce or anchovy sauce (omit for vegan version and add more salt or add vegetable/mushroom broth)
- 1 to 2 teaspoons Korean shrimp paste (omit for vegan version)
- 2-4 tablespoons Korean red pepper flakes ([gochugaru](#))
- 3 to 4 green onions, trimmed and cut into 1-inch pieces (optional)

Equipment

- Cutting board and knife
- Large bowl
- Kitchen gloves (optional but highly recommended)
- Colander
- Clean glass jar with lid
- Bowl or plate to place under jar during fermentation

Cut the cabbage into quarters, each quarter in half, and cut out the core. Toss the cabbage in a large bowl with salt and let brine for 3 to 4 hours. Rinse the salt with cold water and drain the cabbage in colander. (Or squeeze out excess water if making the Kimchi immediately.) Cut the cabbage into square, bite size pieces, 1 to 1 and 1/2 inches.

Make the sweet rice flour paste ahead of time, (use approximately 2 to 3 TBSP rice flour to 1 cup water) and bring the sweet rice flour and water to a boil. Stir constantly while boiling on low heat until the paste becomes glue like consistency.

In a large bowl, mix the cabbage, rice flour paste, garlic, sugar, ginger, fish sauce, shrimp paste, red pepper flakes, and green onions well. The cabbage should be covered adequately with all the seasonings/paste.

Transfer the cabbage mixture into a glass jar and pack tightly. Leave outside for up to 2 to 3 days at room temperature. Then store in refrigerator and enjoy for many more days, weeks and months!