



Korean Cooking

Nicolet High School, March 8, 2017

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Korean Radish Kimchi Recipe

Kkakdugi

2 to 3 large daikon radish (Korean Daikon Radish is best, but you can also use Japanese Daikon)

2 to 3 TBSP kosher salt

2 to 3 TBSP shrimp paste (salted shrimp)

1 TBSP fish sauce

1 to 2 TBSP garlic, minced

2 to 3 tsp grated ginger

1 to 2 TBSP sugar

2/3 to 1 cup Korean chili pepper powder

2 to 3 green onions, 1 inch long (optional)

A little bit of water, if needed.

Wash the radish well. You can peel the skin or not, but preferably leave the skin on. Cut into small cubes and sprinkle the radish with salt and let sit for 20 to 30 minutes. Drain the radish.

Season the radish with shrimp paste, fish sauce, garlic, ginger, sugar, chili powder, and green onions. Add some water to the mixture if too thick. Pack into a glass jar, cover and let it ferment at room temperature for 3 to 4 days. Refrigerate for up to 6 months.