

# SIMPLE KIMCHI

This vegan variation on a fermented Korean classic was adapted from a recipe at [The Kitchn](#)

MAKES: 1 - 500ML JAR

PREP TIME: 20 MIN

INACTIVE TIME: 1-5 DAYS

## INGREDIENTS

For the Cabbage:

- 1/2 lb Napa Cabbage (about 1/4 of a medium head)
- 4 TBSP non-iodized Sea Salt or kosher salt
- Water (filtered, distilled, or left out overnight to dechlorinate)

For the Seasoning Paste:

- 2-3 cloves of Garlic, grated
- 1 tsp grated Ginger
- 1/2 tsp Sugar
- 1 TBSP Water
- 1/2-2 1/2 tsp Gochugaru (Korean red pepper flakes)

Additional Vegetables:

- 2 Scallions, cut in 1-inch pieces
- 1/2 cup Korean radish, Daikon, and/or Carrot, peeled and cut into matchsticks



## DIRECTIONS

1. **Prep the Cabbage:** Wash cabbage. Remove hard core, then slice cabbage into 2-inch strips. Massage salt into cabbage until it starts to soften, then cover with water. Cover with plate a weigh down so cabbage stays under brine. Let stand for at least 1 hour or up to overnight.
2. **Drain and rinse the cabbage:** Drain the cabbage over a bowl and save some brine for later. Then rise cabbage in cold water and drain in a colander for 15 to 20 minutes.
3. **Make the seasoning paste:** Combine garlic, ginger, sugar, and 1 TBSP Water in a small bowl and mix to form a smooth paste. Mix in the Gochugaru, using less for mild and more for spicy.
4. **Mix it up:** Gently squeeze any remaining water from the cabbage. Add Cabbage, Additional Veggies, Seasoning Paste to a large bowl. Mix thoroughly with your hands (wear gloves to avoid Spicy Hands!).
5. **Pack it in:** Pack the kimchi into the jar, pressing down on it until the brine rises to cover the vegetables and there are no air bubbles in the jar. Add some of the reserved cabbage brine if there's not enough liquid to cover the veggies. Leave at least 1 inch of empty spaces in the jar. Put on the lid.
6. **Fermentation time!:** Place your jar in a dark, cool room temperature place (in a cabinet is great). Check it every 24 hours, opening the lid to release any built up gas, and pressing the veggies under the brine as needed. Taste it as you go. When it's ripe enough for your tastes (1-5 days), move it to the fridge. It'll be even better after a week or so in the fridge!

