

HOMEMADE KIMCHI

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BASIC KIMCHI

Basic Ingredient

Nappa cabbage
Korean sun-dried seasalt
Sugar
Sweet rice powder
Water
Fish sauce
Garlic
Ginger
Korean hot pepper powder for Kimchi
Radish
Carrot
Pear
Green onion

Optional Ingredient

Korean water parsley
Korean mustard leaves
Onion
Salted shrimp or raw small shrimp, squid and etc.

1. Treatment of Cabbage
 - Trim and cut the cabbage and salt them
 - Wash salted cabbage and drain them
2. Making basic Kimchi sauce.
 - Make sweet rice porridge (water:powder=5:1) and cool it down
 - Add a fish sauce and for seasoning (you can use salt water or dried anchovy and seaweed stock instead of fish sauce). You can add salted shrimp (optional)
 - Add Chopped or grinded garlic, ginger (little bit), and onion(optional)
 - Add hot pepper flake
 - Add sugar, and sesame seed
3. Adding other stuff to Kimchi sauce
 - Add Julienned radish which is marinate with hot pepper flake (for coloring)
 - Add Julienned carrot, pear
 - Add chopped fresh shrimp or squid (optional)
 - Add cut water parsley, mustard leaves, and green onion
4. Mix Kimchi sauce with drained cabbage
5. Keep them at a normal temperature at least for one night and then preserve them in a refrigerator.
6. You can keep them several months. If it becomes sour, you can use them for a stew or a pancake.

BASIC KIMCHI (POGI KIMCHI OR KIMJANG KIMCHI) VS SALAD STYLE KIMCHI (KUTCHULI)

	Basic Kimchi	Salad style Kimchi
		
Ingredients	<p>10 nappa cabbages, 3 cups salt, 3 cups of fish sauce, 8 cups sweet rice porridge, 2.5 cups chopped garlic, 1.5 Tbs chopped ginger, sugar, 6 cups of hot pepper powder, 6 radishes, 3 carrots, 1 bunch of green onion, 1 bunch of water parsley, 1 bunch of mustard leaves, 600g raw shrimp, one raw squid.</p>	<p>1 nappa cabbages(2.5lb), ¼ cup salt, ¼ cup fish sauce, 2/3 cup sweet rice porridge, ¼ cup minced garlic, ½ ts minced ginger, 1Tbs sugar, 1/3-2/3 cup hot pepper powder, ¼ cup grinded onion, 1lb radish, half of a carrot, half bunch of green onion, 1Tbs sesame seed, 2ts salted shrimp.</p>
Differences	<ul style="list-style-type: none"> • Cut the cabbage to quarters and salting time takes at least 4 hours (summer), 6 hours (fall), or 8 hours (winter) • Use most ingredients. • Tend to omit onion for better preservation. • It needs a ripening time of at least a week and is preserved for a long time. 	<ul style="list-style-type: none"> • Cut the cabbage in a small size and salting time takes 30 minutes (summer), or 1 and half hours (winter). • Omit water parsley, mustard leaves and other optional ingredients. • Use onion and salted shrimp. • You can eat them immediately and it becomes sour sooner.