

Recipe for:

VEGETARIAN KIMCHI

Makes 2 quart jars.

INGREDIENTS

- 1 head of fresh Napa cabbage
- 1 bunch of green onions
- 5 medium spiced red chilies, finely chopped
- 1 daikon radish (can substitute any other type of radish), julienned
- 2 c. carrot thinly julienned
- 1, 2-inch piece of ginger, grated
- 6 cloves of garlic, crushed
- 1 Tbl. sugar
- 1 Tbl. red miso paste
- 2 Tbl. dried medium heat chili powder
- A brine mixture of 1 c. non-chlorinated water & 4 tsp. sea salt

DIRECTIONS

1. Clean cabbage and remove any damaged leaves.
2. Slice in half. Lay flat side down and slice in 1 inch strips. Then chop the strips into 2 inch .
3. Roughly chop up green onions at an angle.
4. Toss cabbage, green onions, carrots, daikon radish, and red chilies with sea salt in a large bowl and let sit for 30 minutes.
5. Blend ginger, garlic, sugar, miso, chili powder and 1/4 c. of brine. Then add to the other bowl and mix all the ingredients well with a wooden spoon.
6. Fill the quart jars 2/3 full and tamp down solids to submerge in the juices.
7. Add a brine mixture on top to cover ingredients fully. Use a glass or ceramic weight to keep ingredients submerged. Place air lock lid and store in a dark place for 2-6 weeks. Remove any white mold on top, replace airlock lid with a flat and ring and store in the refrigerator for several month