

Download Food Jack A Recipe Comic How To Make Kimchi

My Kimchi Recipe How to make kimchi at home. Hopefully you will be willing to give this a go at home and enjoy some real Korean kimchi. The ingredients used for this recipe are: 2 large Chinese Cabbages (Napa Cabbages) 230g rock salt, use 180g to start with Water Kimchi Sauce: 10 tablespoon of fish sauce or Shrimp sauce 10 tablespoon...How to Make a Simple Kimchi. Makes approximately two twelve ounce jars. Ingredients. 2 heads Napa cabbage, chopped. 2 pieces daikon radish, chopped. 1 bunch scallions, chopped. 4-6 cloves garlic. 1-2 inch piece of ginger, peeled. Then reseal and store kimchi in fridge for up to 1 month. Add to soup, as a side dish, or with veggie burgers. Kimchi can be eaten as a tasty side dish or added to soup for some extra zest. It means that you and your family can make kimchi your own. Rely on your own sense of smell and taste and you'll end up with a fine batch. Two words of caution from my mother-in-law, however: too much garlic can make the kimchi bitter, and too much ginger can make it sticky.