

Baechu Mak Kimchi

배추막김치

Easy Cabbage Kimchi

Ingredients

6 lbs napa cabba
1 tbl ginger
1 tbl garlic
3 tbl green onion, ½” lengths
½ cup minced onion (*optional*)
1 cup carrot, julienned (*optional*)
1 cup white radish, julienned (*opt*)
1-2.5 cups red pepper powder
¾ cup fish sauce
3 tbl sugar

Directions

1. Mix cut cabbage with salt, allow to rest for 1.5 hours, tossing often. Now’s the time to prepare your vegetables!
2. Rinse cabbage well, 3 or 4 times – you want to get that salt off!
3. Combine non-cabbage ingredients **except fish sauce**.
4. Combine the mixture with the cabbage.
4. Sometimes you don’t wash well enough, and it’s too salty. Add in the fish sauce if it isn’t too salty.
5. Combine and let ferment for a few days before refrigerating.

Baek Kimch

백김치

White Kimchi

Prepare as you would for standard cabbage kimchi, but add in julienned carrots and red peppers. You can also julienne an Asian pear or other mild fruit to add to the flavor. Thinly sliced chestnuts, jujubes, or mushrooms can be added for a darker, more earthy flavor.

Kimchi notes

Incredible facts for you

Kimchi as a whole

To risk sounding like an idiot, kimchi is more of a process than a recipe. Experiment with more or less ginger, onions instead of green onions, etc.

Other options

Lots of people add raw seafood to their kimchi – shrimp and oysters are popular options. They’re protected by the same bacteria as the cabbage – don’t fret.

Finding ingredients

Koreatown is on 32nd St & Broadway, check out a grocery store named Han Ah Reum (a.k.a. H-Mart).

★ Kaktugi Kimchi

깍두기김치

Cubed Radish Kimchi

Ingredients

4 cups (~1 lb) white radish
1 tbl salt
¼ cup red pepper powder
2 tbl green onion
a few onion slices (*optional*)
½ tsp minced garlic
½ tsp minced ginger
2 tbl fish sauce
1 tbl sugar

Directions

1. Cut radish into ½” – ¾” cubes. Toss with salt and let stand while you prepare the rest of the ingredients.
2. Drain radishes, then mix with red pepper.
3. Cut green onions to match radish cubes, then combine with ginger, garlic, fish sauce and sugar.
4. Combine everything
5. Let sit at room temperature for a day or two to let it begin fermenting, then move it into the fridge.

Dongchimi

동치미

Watery Radish Kimchi

Dongchimi is a brine-based kimchi that's traditionally consumed in winter. It doesn't have any red pepper powder in it, and should taste clean and crisp instead of spicy.

Ingredients

3 lbs white radish, cut into ½" slices
¼ cup coarse salt
1 onions, quartered
½ Asian pear, sliced
2 bunches green onions, sliced into 3" pieces
2 peppers (jalapeno, green bell, long red, whatever you want!), tops cut off and halved. Remove the seeds if using a spicy pepper.
2 cloves garlic, sliced into rounds
½" ginger, cut into ¼" rounds
2 tbl sugar
2 quarts water

Directions

1. Put the radish in a large bowl, sprinkle with salt and mix thoroughly. Let stand for an hour to draw out the moisture.
2. Prepare your other ingredients while you wait! I hope you read ahead.
3. Dissolve sugar in the water (you can just use a cup, really)

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4. Drain and reserve the radish water.
5. Place all ingredients in a bowl, cover with the sugared water.
6. Add the radish water until you have a taste you like.
7. Let sit out for ~2 days, then move it on into the fridge.

Nabak Kimchi

나박김치

Pink Water Radish Kimchi

Nabak kimchi is a lightly spiced, watery kimchi that's popular during the spring and summer months.

Ingredients

2 cups napa cabbage
2 cups white radish
1 tbl salt
¼ cup green onions
1 tsp garlic
1 tsp ginger
2 tbl onion (*optional*)
1 long red pepper, or ½ red bell
2 tbl watercress (*optional*)

Kimchi liquid

4 cups water
2 tbl salt
1 tbl sugar
3 tbl red pepper powder
Cheesecloth/coffee filter (*optional*)

(Nabak Kimchi continued)

Directions

1. Cut washed cabbage and radish into 1" x 1" squares – you'll want to slice the radish thinly so it resembles the cabbage.
2. Slice green onions and red peppers into thin 1" long pieces.
3. Up to you – either mince the garlic, ginger and onion, or try to cut it into slices to match the green onions!
4. Combine all of the non-kimchi-liquid ingredients in a bowl
5. Put the red pepper powder into the cheesecloth, then put the bag into the 6 cups water. You're looking to color the water, but not fill it with the pepper powder (if you don't have cheesecloth, just use 1 tablespoon red pepper powder and mix it in).
6. Combine the remaining kimchi liquid ingredients. Pour over the solid ingredients.
7. Let ferment at room temp until you like it, then refrigerate. If using watercress (should be dropwort/minari, the Korean version of watercress, but it's nigh impossible to find), chop and add it just before you put it in the fridge.

Questions comments & awesome pictures to soma@brooklynbrainery.com