

Kimchi (Korean Cabbage)

3 tablespoons plus 1 teaspoon pickling salt
6 cups water
2 lbs. Chinese (Napa) cabbage, cut into 2-inch squares
6 scallions, cut into 2-inch lengths, then slivered
1 1/2 tablespoons minced fresh ginger
2 tablespoons Korean ground dried hot pepper (mild hot ground red pepper)
1 teaspoon sugar

Makes about 1 1/2 Quarts

Dissolve the 3 tablespoons salt in the water. Put the cabbage into a large bowl, a crock, or a stainless pot, and pour the brine over it. Weight the cabbage down with a plate. Let the cabbage stand for 12 hours. Drain the cabbage, reserving the brine. Mix the cabbage with the remaining ingredients, including the 1 teaspoon salt. Pack the mixture into

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a 2-quart jar. Pour enough of the reserved brine over the cabbage to cover it. Push a freezer bag into the mouth of the jar, and pour the remaining brine into the bag. Seal the bag. Let the kimchi ferment in a cool place, at a temperature no higher than 68° F, for 3 to 6 days, until the kimchi is as sour as you like.

Remove the brine bag, and cap the jar tightly. Store the kimchi in the refrigerator, where it will keep for months.