

Nappa Cabbage Kimchi

Yield: 10-12 servings

Main ingredients:

1 Nappa cabbage, 1 Daikon radish
3 medium scallions, 2 cups of chopped chives
garlic & ginger, **Hawaii Kai's White Silver Sea Salt**

Kimchi sauce: in a bowl, mix:

5 tbsp Gochu Garu (Korean red pepper powder),
7 tbsp fish sauce, 1 tbsp minced garlic
1 tbsp minced ginger, 1 tbsp organic cane sugar

Salt water: Mix:

1 cup of warm water with
3 tbsp of **Hawaii Kai's White Silver Sea Salt**

Directions:

1. Cut the Nappa cabbage lengthwise into quarters and remove the cores.
2. Put the cut up cabbage in a large deep mixing bowl.
3. Pour the salt water over the cabbage leaves and let them soak for an hour and a half until the leaves soften. Then rinse them in cold water. Drain and set it aside.
4. Make the Kimchi sauce by combining and mixing all the ingredients in a bowl.
5. Add the sliced green onions, chives and daikon radish into the Kimchi sauce mixture and give it a good mix.
6. Take a handful of stuffing and put them in between the layers of the salted cabbage, and pour the remaining juice over the cabbage.
7. Store the Kimchi in a traditional Onggi jar or in a Tupperware container.
8. Leave the Kimchi out in room temperature for about 36-48 hours before storing it in the fridge.

*** *You can also try making other kinds of Kimchi using
Hawaii Kai's Red Gold Sea Salt.*

