



Street Parking Kimchi



prep time
90 minutes



total time
About 2 hrs



servings
large batch

Ingredients

- 10 pounds napa cabbage
~ 52 veggie servings
- 1 cup kosher salt
- ½ cup sweet rice flour/glutinous rice flour ~ 4.5 carb servings
- ¼ cup sugar ~ 4 carb servings
- water
- 1 cup of crushed garlic ~ 1 veggie serving
- 1 to 2 tbs ginger, minced
- 1 cup onion, minced ~ 1 veggie serving
- 1 ½ cup fish sauce
- 2 ½ cups Korean hot pepper flakes (gochugaru) to taste
- 2 cups leek, chopped
~ 2 servings of veggies
- 10 green onions (diagonally sliced)
~ 1 veggie serving
- ¼ cup of carrot, julienned
~ 1 veggie serving
- 2 cups Korean radish, julienned,
~ 2 veggie servings

side dish

Instructions

- 1 Trim the discolored outer leaves of the napa cabbage.
- 2 Cut the cabbage lengthwise into quarters, remove the cores and chop it up into bite size pieces.
- 3 Soak the pieces of cabbage in cold water and put the soaked cabbage into a large basin. Sprinkle salt.
- 4 Every 30 minutes, turn the cabbage over to salt evenly for a total salting time of 1 ½ hours.
- 5 Rinse the cabbage in cold water 3 times to clean it thoroughly.

- 6 Drain the cabbage and set aside.

Porridge Instructions:

- 1 Put 3 cups of water and sweet rice flour in a pot and mix it well and bring to a boil. Keep stirring until the porridge makes bubbles (about 5 minutes).
- 2 Add ¼ cup sugar. Stir and cook for a few more minutes until it's translucent.
- 3 Cool it down.

Kimchi Paste Instructions:

- 1 Place the cold porridge into a large bowl. Now you will add all your ingredients one by one.
- 2 Add fish sauce, hot pepper flakes, crushed garlic, minced ginger, and minced onion. Use a food processor if you have one.
- 3 Add green onions, chopped leek, Korean radish, and carrot.
- 4 Mix all ingredients well and your kimchi paste is done

Combine Ingredients

- 1 Put the kimchi paste in a large basin and add all the cabbage. Mix it by hand.
*tip: If your basin is not large enough to mix all the ingredients at once, do it bit by bit.
- 2 Put the kimchi into an air-tight sealed plastic container or glass jar.



You can eat it fresh right after making or wait until it's fermented. One or 2 days after, open the lid of the Kimchi container. You may see some bubbles with lots of liquids, or maybe sour smells. That means it's already being fermented.

Whole Recipe Breakdown:

0 Servings Protein
8.5 Servings Carb
0 Servings Fat
60 Servings Veggies

Recipe Note: Traditionally kimchi is made with fresh squid, but we know that can be hard for some of you to find, so we removed that item and increased the fish sauce. This recipe is for a large batch of kimchi - feel free to cut ingredients in half to make a smaller portion.