

# Kimchi

Makes 650 mL

## Ingredients:

- 450 g chopped and grated vegetables (see notes)
- 75 g table salt
- water to cover
- 20 g ginger, grated
- 16 g garlic, grated
- 6 g Korean red pepper
- 13 g sugar
- 30 mL fish sauce (or 45 mL, to taste)



## Directions:

1. In a large bowl, add the coleslaw mix (minus the celeriac). Pour the salt over the entire mix and rub in with your hands. Cover with water. Allow to sit at room temperature for 12-24 hours, stirring occasionally.
2. Rinse the salted coleslaw mix 4-5 times with fresh water. Add the green onions and celeriac and mix thoroughly.
3. In a small glass bowl, combine the ginger, garlic, red pepper sugar and fish sauce and mix well. Pour over the coleslaw mix to a smooth paste
4. Using a gloved hand, rub the paste into the slaw until it is all incorporated and evenly mixed. Pack the entire slaw mix into a sterilized jar, pressing down to remove large air bubbles, leaving about 2.5 cm space at the top, then cap with the lid. Allow to ferment for 2-3 days in a cool spot but not the refrigerator. It's probably a good idea to open the jar every-so-often to release the gases that build up during fermentation. Once it has reached your desired flavour, refrigerate. Some recipes need to sit in the refrigerator for a couple of weeks but this one you may use right away, knowing that the flavours will only get better as it ages.

## Notes:

- Buying an entire cabbage is far too much for just the two of us, it would take us a year to go through it all, so I buy the pre-shredded coleslaw mix in the bag salad section and augment it with what I have at home, this time it was celeriac and green onions.