

White Kimchi (???)



Ingredients

- 1 napa cabbage (or half head of western cabbage)
- 3 stalks spring onion
- 1/2 carrot
- 1/2 yellow capsicum
- 1/2 red capsicum
- 1/4 cup fish or soy sauce
- 1/3 cup rice wine vinegar
- 2 tbsp minced garlic
- 1 tbsp sugar
- 1 tsp minced ginger
- 1 tsp sesame seeds
- salt

Method

1. Mix 2 cups of water with 1/4 of salt; cut the cabbage into quarters lengthways (napa) or long wedges (western) and sit in salt water for half an hour.
 2. Mix together soy sauce, rice vinegar, sugar, 1tsp salt, garlic, ginger, sesame seeds, and finely chopped spring onion.
 3. Rinse the cabbage.
 4. Julienne the carrot and capsicums, and stuff in between the cabbage leaves.
 5. Place the stuffed cabbage leaves in a zip-loc bag, add sauce mixture and seal with as little air as possible. Shake gently to combine.
 6. Sit in fridge for 1-5 days.
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Revision #1

Created 2024-12-10 21:20:24 UTC by Anna Pardee

Updated 2024-12-10 22:17:20 UTC by Anna Pardee