

SPARKLING WHITE KIMCHI

Prepared by: Brad Patton

Source: Epcurious.com

1 small to medium head Napa cabbage, discolored or loose outer leaves discarded
2 tablespoons kosher or coarse sea salt
1/2 cup plus 2 tablespoons sugar
20 garlic cloves, minced
20 slices peeled fresh ginger, minced
1/2 cup kochukaru (Korean chile powder)
1/4 cup fish sauce
1/4 cup usukuchi (light soy sauce)
2 teaspoons jarred salted shrimp
1/2 cup 1-inch pieces scallions (greens and whites)
1/2 cup julienned carrots

Cut the cabbage lengthwise in half, then cut the halves crosswise into 1-inch-wide-pieces. Toss the cabbage with the salt and 2 tablespoons of the sugar in a bowl. Let sit overnight in the refrigerator. Combine the garlic, ginger, kochukaru, fish sauce, soy sauce, shrimp, and remaining 1/2 cup sugar in a large bowl. If it is very thick, add water 1/3 cup at a time until the brine is just thicker than a creamy salad dressing but no longer a sludge. Stir in the scallions and carrots.

Drain the cabbage and add it to the brine. Cover and refrigerate. Though the kimchi will be tasty after 24 hours, it will be better in a week and at its prime in 2 weeks. It will still be good for another couple weeks after that, though it will grow incrementally stronger and funkier.

Brad's Notes: I would double or triple the cabbage. I would make this again!

