

Jordy & Zu's Kimchi

1 medium savoy cabbage, cut in 2-inch chunks
1/8 cup salt
2 3/4 cups water
1 small red onion, slivered
1 inch ginger, matchsticked
5 cloves garlic, slivered
2 medium carrots, matchsticked
5 small radishes, sliced
1/4 cup gochugaru (Korean chili powder; found at an Asian market)
1/4 cup miso paste
1/4 cup soy sauce
1/2 tablespoon sugar

- Combine cabbage, water, and salt in a large, stainless pot or glass bowl. Weigh down with a plate and something heavy on top. Let sit for an hour or two as cabbage leaches more liquid out.
- Prep other ingredients.
- Drain cabbage, saving the brine in a non-reactive metal or glass bowl.
- Traditionally done with hands, mix cabbage with the rest of the ingredients, adding a little of the brine as needed to combine thoroughly.
- Put in a large glass jar, top off with enough of the brine so the ingredients are submerged and not exposed to air.
- Add a fermentation weight and screw a plastic lid on loosely.
- Allow to ferment on the countertop for 3-5 days. Tip: place the jar in a bowl or pan. It will start oozing juices as it comes alive!

You can eat it at any point, but we like to finish fermentation out in the fridge for another week or so for maximum flavor and probiotics. It will stay edible and delicious for a while, and so fun to see how it changes with time!

Makes enough for about 1/2-gallon mason jar.