

Making Kimchi

Preparation: Wash 4 radishes, cut heads off, peel skins, and slice a cross-section.



Wash 1 head of Chinese cabbage, cut head off and chop it in a 1 inch length.



Peel the skins of 3 garlic heads, wash 10 chilies, chop and grind them; add 6 teaspoons salt and 2 tablespoons sugar and mix them together.



Combine spice and vegetables all together and sprinkle 1 tablespoon mature ginger over the mixture.



Pack the mixture into containers and put lids on tightly.



Ferment for 3-4 days



Kimchi