

# KILLER KICKIN' KIMCHI

Makes 2 to 3 jars | Total time: 30 minutes

## DIRECTIONS

Step 1: Mix together the fish sauce, rice vinegar, gochugaru (or red pepper flakes), salt, garlic and ginger in a large bowl.

Step 2: Throw the cut cabbage into the large bowl and massage it; don't be gentle with it. At first, it will look like there is a ton of cabbage but massaging the cabbage will cause it to shrink down in size, making it look like you're making a much more reasonable amount of kimchi. Then toss in the Asian pear, stirring the mixture until everything is evenly coated.

Step 3: The kimchi is now good to go. It can be eaten immediately or crammed into jars and stored in the fridge for up to a month. The longer it sits, the tangier and more flavorful the kimchi will become.

\*I recommend eating it in a cheddar omelet or straight out of the jar, but you can eat it however you want—it's your kimchi!

## INGREDIENTS

1/2 tsp. Asian fish sauce

1 TBS rice vinegar

2 TBS gochugaru (Korean chili powder) or 1 TBS crushed red pepper flakes

1 tsp salt

1 garlic clove, grated

1, 1-inch piece of ginger, peeled and grated

1 small head of napa cabbage, cut in half lengthwise and sliced into 2-inch strips

1 Asian pear, cored and sliced thinly, unpeeled