

Kimchi (condiment)

This recipe makes 2 medium trays*

[Live. Life. Simple's: Freeze Dried Kimchi - - Universal Freeze Dried Condiment](#)

Ingredients:

2 Napa Cabbage
2-3 Daikon Radish
2 bunches Green Onions
4 Carrots

150 grams of Ginger Root
12 Garlic Cloves
¼-½ Cup Korean Red Pepper
Kosher Salt
½ Cup Fish Sauce
2 Asian Pears or 2 Apples



Directions:

1. Cut the end off the napa cabbage and in half the long way, take each half and cut that long way again. Take each ¼ and cut into 1" pieces
2. Repeat for both cabbages and add to a large mixing bowl
3. Cover the cabbage with at least ½ cup of kosher salt and massage, squeeze and mix the salt thoroughly into the cabbage (this will pull the moisture out for fermentation)
4. Let sit for 1 to 1 ½ hours
5. Dice green onions into ½" pieces and julienne carrots to garnish style strips 1-2" long
6. Dice daikon radish into large julienne style garnish 1-2" similar to carrots
7. To make the paste, peel the ginger root and slice into smaller pieces and add to a food processor. Add cloves of garlic, quartered pears or apples and fish sauce and blend to smooth.
8. Transfer to a bowl and mix in pepper flakes (this can get extremely hot!)
9. After the cabbage has had time to sit, transfer to a colander and rinse most or all of the salt off. This may require some mixing while rinsing
10. Mix all ingredients and paste together in a large bowl
11. Using the Food Funnel, add the mixture to a mason jars and compact down ingredients so all are submerged in liquid. Cap loosely to allow air to escape and let sit for 4-7 days at room temperature. (taste at 4 days to check flavor preference)
12. When it's to your taste preference, screw the lid completely on to stop fermentation. This will store in the mason jar refrigerated for several months as is until freeze drying.
13. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time:
39 hours 14 minutes

Rehydration: We recommend rehydrating an entire tray. Add back to a mason jar and add 3 Cups of water to 854 grams of FD Kimchi. Rotate jar frequently over the next 10-20 minutes until rehydrated



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray