

### Making Cabbage Kimchi (simple version)

#### Ingredients:

1 kg (2lbs) of Napa cabbage (outer leaves and stem removed)	¼ of Asian pear
1/3 C of coarse sea salt	5 garlic cloves
1/3 C of <i>gochugaru</i> (Korean red chili powder)	2 tsp of fresh ginger, peeled and washed
2 Tbsp. of <i>saeujeot</i> (salted fermented shrimp)	2 Tbsp. of cooked sticky rice
2 Tbsp. of <i>myeulchi ekjeot</i> (anchovy sauce)	1 Tbsp. of sugar
½ of Onion	5 green onions
¼ of fuji or gala apple	50g of chives

1. Remove outer leaves of Napa cabbage. Using a sharp knife, divide the cabbage lengthwise into 2 large parts. Please remove the stem from each part. Then, slice each part across the width every 4 cm (each small piece will be around 4cm x 4cm)
2. Wash the pieces of cabbage with cold water and drain of excess water. Put the washed pieces into a large mixing bowl and rub them with sea salt. Make sure that the salt is distributed evenly. Cover the bowl and brine them for 40 minutes.
3. Meanwhile, wash green onions and chives. Cut into 4 cm long segments, and put them aside. Remember to cut and throw away the roots.
4. Using a food processor or blender, combine the following ingredients to make the sauce: onion, apple, Asian pear, garlic, ginger, cooked rice, anchovy sauce, salted fermented shrimp, red chili powder, sugar, and 1/3 C of water.
5. After brining, thoroughly wash the pieces of cabbages under cold running water to remove any excess salt and shake dry with a colander.
6. Transfer the pieces of cabbages into a large and clean clip lock plastic container or any large container that has a cover. Add the chopped green onions and chives into the container. Put on a glove and intersperse the sauce throughout the vegetables. Afterward, lock the container. Make sure to leave some space at the top of the container though, as the kimchi will need some room to ferment and expand.
7. Leave at room temperature for 10 hours to ferment, then transfer to the refrigerator until needed. The kimchi will continue to ferment but at a much slower rate, so every day it will taste a little sharper and a little tangier.