

Nappa Cabbage Kimchi

Recipe By: Adapted, David Chang, Momofuku

Yield: 1 to 1 1/2 quarts

Summary:

Note from the author: This is the kimchi we use most often in our cooking and in our restaurants.

Note from Emily: After making many styles of Nappa Cabbage Kimchi, this is my go-to recipe for everyday kimchi. I have tweaked it somewhat from the original. I don't like my kimchi as sweet as Chef Chang's, so cut the sugar in half. It is sometimes difficult to find Korean jarred salted shrimp, so you can use Asian dried shrimp. Quite often, I use Thai Shrimp Paste in Soy Bean Oil. Or you can simply omit the shrimp component, though it adds a layer of flavor I happen to love.

Ingredients:

- 1 medium/large head Nappa cabbage, discolored or loose outer leaves discarded
- 2 tablespoons kosher salt, preferably Diamon Crystal
- 1/4 cup sugar, plus 2 tablespoons
- 20 medium to large garlic cloves, minced
- 20 fairly thin slices peeled fresh ginger, minced
- 1/2 cup kochukaru (Korean chile powder)
- 1/4 cup fish sauce, preferably Tra Chang
- 1/4 cup light soy sauce
- 2 tablespoons Korean jarred salted shrimp
- 3/4 cup green onions, green and white parts, cut on the bias into 1-inch lengths
- 3/4 cup julienned carrots, store-bought okay to use

Directions:

Cut the cabbage lengthwise in half, then cut the halves crosswise into 1-inch-wide pieces. Toss the cabbage with the salt and 2 tablespoons sugar in a bowl. Let sit overnight in the refrigerator.

Combine the garlic, ginger, kochukaru, fish sauce, soy sauce, shrimp and remaining 1/4 cup sugar in a large bowl. If it is very thinck, add water 1/4 cup at a time until the brine is just thicker than a creamy salad dressing, but no longer a sludge. Stir in the scallions and carrots.

Drain the cabbage and add it to the brine. Cover and refrigerate.

Notes:

Note from the author: Though the kimchi will be tasty after 24 hours, it will be better in a week and at its prime in 2 weeks. It will still be good for another couple weeks after that, though it will grow incrementally stronger and funkier.