

DAIKON KIMCHI

INGREDIENTS

2 lbs Daikon radish (or daikon)
1 tablespoon kosher salt
2 tablespoons sugar
2 tablespoons fish sauce
1/3 cup Korean hot pepper flakes (gochugaru)
2 stalks of green onions, chopped
1 tablespoon minced garlic (about 3 cloves garlic)
1 teaspoon minced ginger
2 teaspoons rice flour
4 tablespoons water

INSTRUCTIONS

Peel daikon radish, rinse in cold water and pat dry. Cut it into 1/2 inch cubes. Put into a large bowl and add kosher salt and sugar and mix well. If you like it sweeter, add 1 extra tablespoon of sugar. Cover and set aside for 30 minutes.

In a small pan, heat the flour and water over medium heat until it thickens. About 2 minutes. Set aside to cool.

After 30 minutes, drain the juice from the radish into a small bowl, and put aside 1/4 cup and discard the rest.. Add minced garlic, minced ginger, green onions, fish sauce, hot pepper flakes, and 1/4 cup of the juice from the radish.

Mix it up well until the seasonings coat the radish cubes evenly, and the radish looks wet. Add the flour and water mixture and mix again.

Put the daikon mixture into a mason jar a little at a time, pressing down on each layer to remove any air from between the radish cubes. Fill jar leaving 1 inch headspace.

To ferment, pack mason jars tight and place on weight on top. Alternatively use a piece of parchment or cheesecloth to cover the surface. Place airlock lid on jar and store in a dark cool area for a week, or up to a month. When it starts fermenting, little bubbles will appear on top and it will smell strong & sour. Store in refrigerator for 6 months