

Kimchi

Serves 8

Ingredients:

- **1 Napa cabbage**
- **Sea salt**
- **3 cloves of garlic, crushed**
- **2 inch piece of ginger**
- **2 Tbsp Sriracha Sauce**
- **1 Tbsp sugar**
- **3 Tbsp rice vinegar**
- **8 radishes, coarsely grated**
- **2 carrots, cut into matchsticks**
- **2 scallions, shredded**

Instructions:

- **Slice cabbage into strips.**
- **Place in bowl and mix with 1 Tbsp sea salt and set aside for an hour.**
- **In a separate bowl, mix garlic, ginger, Sriracha sauce, sugar, and rice vinegar.**
- **Rinse cabbage under cold running water, drain, and dry thoroughly.**
- **Transfer cabbage to bowl with spice paste and mix thoroughly along with cut radishes, scallions, and carrots.**
- **Serve immediately or put into a jar, seal it, and let it ferment at room temperature over night.**
- **Then refrigerate for up to 2 weeks. The flavors will meld and ripen. Enjoy!**