



Kosher Salt recipes

Easy Weekend Kimchi



How long: 10 minutes (active prep), 1.5 to 3 days (fermenting)
Yield: 4 16 oz. glass jars

This is one of those recipes that almost makes itself. A little patience, good salt, Korean chili powder (a non-negotiable you'll find many uses for later), and you've got a Mak kimchi. Mak kimchi is a quick form of kimchi from the Korean word for "carelessly" or "roughly." This fast-track version is worth the small wait, but we understand if you want to eat it right out of the jar once it's ready.

Why Kosher?

**Textured
Flat
Flaky**

Fun to salt with—and equally intriguing to the tastebuds—kosher salt is considered by chefs to be more than a salt, but a fundamental ingredient and avenue for flavor. Its flat, airy flakes adhere to foods easily to bring out the best in most any dish. Let's cook.

Ingredients

- 1 head of Napa cabbage, cored and roughly chopped
- 4 carrots, cut into thin strips
- 1 daikon, cut into medallions
- Stray vegetables, such as carrot tops and greens (optional)
- 2 Tbsp Morton® Kosher Salt
- 2 quarts (8 cups) water

For the kimchi paste:

- Skip cutting and pulse ingredients in a food processor.
- 1/2 cup Korean red chili powder (gochugaru)
- 2 tsp fresh ginger root, minced
- 3 garlic cloves, minced
- 4 green onions, roughly chopped
- 1 tsp pear puree or 1 tsp sweetener
- 2–3 Tbsp fish sauce (omit for vegan recipe)
- ½ cup water, plus more as needed

Steps

- 1 Cut veggies and place in a large glass bowl. You may need two bowls.
- 2 Cover veggies with Morton® Coarse Kosher Salt and water (brining liquid). Stir and leave for 2 hours or up to half a day at room temp, out of direct sunlight. Drain after 2+ hours and set aside.
- 3 Mix kimchi paste ingredients in a bowl or food processor.
- 4 Work kimchi paste into the veggie mix using hands or tongs until leaves are fully coated.
- 5 Pack kimchi firmly into glass jars. Rinse out the kimchi paste bowl/food processor with a bit of water and pour into jars.
- 6 Close lids, leaving slightly loose and let jars sit 24 hours at room temp out of direct sunlight. After 24 hours, stir kimchi with chopsticks or a knife. Top off with more brining liquid if kimchi looks dry. Repeat process of stirring and topping off with brining liquid for up to 3 days.
- 7 After 24+ hours, seal lids and keep kimchi in the fridge to enjoy.

PSST: SOME TIPS

- Kimchi will bubble up slightly as it brews. If liquid pours over, leave a stain-resistant plate underneath jars.
- Stir into noodle soups/stews, especially during cold season for a natural probiotic source.