

Quick Kimchi

<http://userealbutter.com/2013/02/06/quick-kimchi-recipe/>

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1 head napa cabbage
4 tbsps kosher or sea salt (or 2 tbsps table salt)
2 green onions, chopped
2 cloves garlic, minced
1 tsp fresh ginger, grated
2 tbsps hot chile paste like sambal olek or Korean chili powder (I doubled this amount)
1/2 cup rice vinegar
2 tsps sugar

Discard the outer leaves of the cabbage and the tough inner core at the base. Shred the cabbage using a sharp knife (don't use a grater, that's not the shred Jaden is talking about). In a large bowl, toss the cabbage with the salt and let it sit at room temperature for about 15 minutes. Squeeze the liquid from the cabbage. Discard the liquid. Place the cabbage in a bowl with the remaining ingredients and toss together. Store the cabbage in a large mason jar and refrigerate. You can eat it immediately, but this kimchi develops better flavor over the course of a day. Store for up to one month in the refrigerator.