

RADISH AND ROOT KIMCHI



Ingredients:

Vessel: 1-quart/1-liter jar

- Sea salt
- 2 pounds/1 kilogram root vegetables at least half daikon or any variety of radishes, and/or any kind of turnips; which may be supplemented by carrots, Jerusalem artichokes, and burdock roots;
- cabbages
- cucumbers
- other types of vegetables can be incorporated as well
- 1 tablespoon rice flour (optional)
- 2-4 tablespoons (or more!) gochugaru, Korean chili powder, and/or fresh or dried chilies
- 1 bunch of scallions or 1 onion or leek or a few shallots (or more!)
- 3-4 cloves garlic (or more!)
- 2 tablespoons (or more!) fresh-grated ginger root
- 1 small fresh horseradish root (or tablespoon prepared horseradish, without preservatives)

Radish and root kimchi preparation

Slice the roots. Scrub them well, but unless they're too tough, leave the skins on. Slice thin or chunky, as you like. Leave some smaller roots whole, even with their greens attached. Continue with the basic kimchi process ([see kimchi recipe](#)). Soaking the vegetables in brine. Mixing a spice mixture - see the note below. (Add grated horseradish to the spice paste), packing it all into the jar, and

fermenting.

Timeframe: 3 days to weeks or months

NOTE: Mix the paste – This step is optional. It gives kimchi a red pasty saucy quality. In a small sauce- pan, mix the rice flour with 1/2 cup / 125 ml of cold water. Stir thoroughly to dissolve the flour and break up clumps. Gently heat, stirring constantly to prevent burning. Keep stirring as the rice flour mix starts to cook and thicken. Cook for a few minutes until the mix achieves a gluey pastiness, but remains thin enough to pour. If it seems too thick, add a little hot water and stir well. Once it's cooled to body temperature (during which time it will further thicken), mix this with the chili powder into a bright red paste, and then incorporate the rest of the spices.

See more recipes [here](#).

Recipe by Sandor Katz, wildfermentation.com.

Products used to prepare this recipe:



[Veggie Fermenter](#)

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Mandoline Slicer

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