

# Kimchee

At least 4-6 servings.

Thanks to our sailing friends Rod & Janice! Anything goes, use whatever crunch vegetables you have and like. Volume should be approximately equal to the volume of 1-1.5 heads of cabbage.

## **Coarsely chop any or all (or similar) of the below:**

Cabbage - Chinese or otherwise (about 1 ½ inches square, other elements should be somewhat smaller)

Scallions or Onion (red are nice)

Carrots

Cucumbers

Sweet Peppers

Celery

Jicama

Julienne a jalapeno or two (or something hotter if you prefer)

## **Mix veggies in a large bowl with:**

1-1.5 T. coarse or kosher salt

1 T. sugar

## **Dressing:**

1 T. soy sauce

1.5 T. sesame oil

1 T. rice vinegar (or white vinegar if that's all you have)

2-3 cloves garlic, minced

1 T. fresh ginger, grated (substitute some dried ginger if necessary but fresh is the best!)

OPTIONAL, depending on your tolerance for "heat" approximately ½ t. dried cayenne pepper or crushed red pepper or dash/es of Tabasco or Siracha

The volumes of dressing ingredients above can be modified to your taste in successive versions, but the SALT and SUGAR are important, don't leave them out!

Mix dressing and then mix with veggies. Cover kimchee and let stand or refrigerate for at least several hours or overnight. Once "ripened" refrigerate and it will keep for a couple of days.

A short time before serving, the addition of boiled or grilled (deveined, peeled & tailed) shrimp is nice!