

## Chapter 4

# Do you like kimchi?

*Keywords for this Unit (Likes):*

Do you like Korean food?  
Do you like cycling?  
Do you like studying?  
Do you like singing?  
Do you like playing the piano?  
Do you like watching movies?  
Do you like playing sports?  
What do you like to do?



I like to dance.  
I don't like to dance.  
I like to sing, but I don't like to dance.  
I like singing, but I don't like dancing.  
I like singing more than dancing.

Me too.  
So do I.  
Me neither.  
Neither do I.  
Oh, I do.  
Oh, I don't.

### **Ingredients** (*Pa Kimchi*)

Spring onions 3kg, rice paste 1 C, salt-fermented anchovy 2 C, chopped garlic  $\frac{2}{3}$ C, chopped ginger  $\frac{1}{3}$ C, red pepper powder  $\frac{1}{2}$ C, fine red pepper powder  $\frac{1}{3}$ C, onion 1 C, red pepper  $\frac{1}{2}$ C, salt.

### **Directions**

- 1) Rinse out the roots of spring onions and wash. Dip in 3% salt water and drain.
- 2) Cut the onion into shreds. Remove the seeds of red peppers and cut into strips.
- 3) Mix rice paste, salt-fermented anchovy, garlic, ginger and red pepper powder.
- 4) Put salted spring onions into prepared seasonings and mix well. Add onions and red pepper, and mix.
- 5) Put into an earthenware kimchi pot, press hard, and leave to ferment.

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