

## **Radish Water Kimchi: Dongchimi**

**Kimchi is the most important side-dish in Korean food.**

**Korean people eat radish water kimchi especially in winter in order to enjoy a different type of kimchi.**

**The tip is to select radishes with fresh green tops and thick, stubby roots.**

**Here is the recipe:**

**Trim the whole radishes and remove the outer leaves, washing well.**

**Sprinkle with salt and allow to stand.**

**Cut the green onions into thin strips and chop the garlic and ginger finely.**

**Take two small green onions at a time and make them into a small bundle.**

**When the radish is well-salted, sprinkle it with the red pepper powder until the color sets.**

**When the radish is deeply colored, add the chopped garlic, green onion, salted anchovy juice and sugar, and mix thoroughly.**

**Place the radish kimchi in a bowl and leave it to ferment.**