

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.