Baechu (Cabbage) Kimchi
(taken from Sandor Katz's *Wild Fermentation*)

Makes 1 quart

sea salt
1 pound chinese cabbage (napa or bak choi)
1 daikon radish or a few red radishes
1-2 carrots
1-2 onions, leeks, a few scallions, or shallots
3-4 cloves of garlic
3-4 hot red chilies, depending on how hot you like your food, or any form of hot pepper, fresh, dried, or in a sauce
3 tbspn fresh grated gingerroot

Mix a brine of 4 cups water and 4 tablespoons of salt. The brine should taste good and salty.

Coarsely chop the cabbage, slice the radish and carrots, and let the vegetables soak in the brine, covered by a plate or other weight to keep the vegetables submerged until soft. This can take a few hours or overnight is even better. Add other vegetables to the brine such as snow peas, seawweds, Jerusalem artichokes, anything you like.

Prepare the spices: grate the ginger, chop the garlic and onion, remove seeds from the chilies and chop or crush, or throw them in whole. Kimchi can absorb a lot of spice. Mix spices into a paste. You can add fish sauce to the spice paste, just make sure it has no chemical preservatives which function to inhibit microorganisms.

Drain brine of vegetables after soaking. Reserve the brine. Taste the vegetables for saltiness. You want them salty but not unpleasantly so. If they are too salty, rinse them. If you cannot taste the salt, sprinkle a couple teaspoons and mix.

Mix the vegetables with the ginger-chili-onion-garlic paste. Mix everything together and stuff it into a clean quart size jar. Pack it lightly, pressing down until brine rises. If necessary, add a little of the reserved, vegetable-soaking brine to the submerged vegetables. Weigh them down with a small jar, or a zip-lock bag filled with some brine. If you remember, you can just push them down with your fingers. Over the jar to keep our dist and flies.

Ferment in your kitchen or other warm place. Taste it every day. After about a week, when it tastes ripe, move it to the refrigerator or cool storage space like a root cellar or a hole in the ground.