



Vegan Kimchi

Kimchi is a Korean vegetable side dish which can be served in many different forms with all kinds of tasty ingredients. This simple recipe shows how to make a basic vegan kimchi. Don't let the ingredient list intimidate you; everything can be obtained all the ingredients at your local Korean grocery. Serve this with a side of rice, tofu and the sauce of your choice.

Ingredients

1-1/2 cups water
1-1/2 tablespoons sweet rice flour
1/4 cup ginger
1/4 cup garlic
1 large head Napa cabbage (about 4-1/2 pounds), sliced into 1-inch pieces and quartered
3-4 tablespoons kosher salt
5 tablespoons Korean hot pepper flakes
1/2 cup thinly sliced scallions
1 daikon radish, peeled and sliced into chunks

Preparation Process

Peel the garlic and ginger and mince separately in a food processor

Add the water rice flour to a saucepan and whisk until smooth. Cook on medium heat, whisking continuously, until the sauce thickens. Remove from heat, then stir in the minced ginger and garlic and whisk thoroughly.

Add the cabbage, radish and scallions into a large bowl, then toss with the salt and pepper flakes. Let sit for 5 minutes. Pour sauce over cabbage and mix everything together

Let the mixture sit at room temperature for 2 hours, tossing every 30 minutes. Refrigerate until cool and serve.

If you want to watch the video again. Click [here](#).