

KIMCHI

1/2 cup kosher salt, divided
2 3/4 pounds Napa (Chinese) cabbage, quartered lengthwise
2 cups thinly sliced green onions (onions are fine)
2 cups finely grated peeled daikon radish (about 1 medium)
1 1/2 cups water
1/2 cup rice vinegar
2 tablespoons sugar
2 tablespoons minced fresh garlic
1 1/2 tablespoons grated peeled fresh ginger
3 tablespoons sambal oelek (ground fresh chili paste)

1. Reserve 1/2 teaspoon salt; set aside. Place cabbage in a large bowl; sprinkle remaining salt over cabbage, sprinkling between leaves. Weigh down cabbage with a smaller bowl filled with cans. Let stand at room temperature for 2 hours; drain. Rinse cabbage thoroughly under cold water; drain. Remove cabbage leaves from core; discard core.

2. Combine reserved 1/2 teaspoon salt, onions, and remaining ingredients in a medium bowl. Spread radish mixture onto cabbage leaves; arrange leaves in layers in a 1-quart airtight container, pressing leaves to compress mixture. Top leaves with any remaining radish mixture. Cover and refrigerate 1 week. Store in an airtight container in refrigerator up to 2 weeks