

Diced Radish Kimchi (*Kkakdugi*)

Ingredients

- 3 lbs. (1.5 kg) radish
- 1 tbl. (15 g) sea salt
- 1 tsp. (6 g) sugar
- scant ½ cup (40 g) ground red pepper
- 2½ tbl. (60 g) salted shrimps
- 1½ tbl. (24 g) minced garlic
- 2 tsp. (8 g) minced ginger
- 1 bunch (100 g) green onion
- 1 bunch (100 g) *minari* (Korean watercress or dropwort)
- 1 tsp. (6 g) salt (optional)

Preparation

1. Wash the radish. Trim and peel the skin with a vegetable peeler or knife. Cut radish into 1-inch (2.5 cm) cubes.
2. Put radish cubes into a bowl and sprinkle the salt and sugar over. Let sit for 30 minutes to an hour. Drain cubes in a strainer for 10 minutes.

Directions

1. Wash and trim green onions and watercress. Cut into 1-inch segments.
2. Mince salted shrimps.
3. Mix together in a large bowl the ground red pepper, salted shrimps, garlic, and ginger.
4. Add cubed radish to seasonings and mix thoroughly so all sides of cubes are coated with seasonings.
5. Add green onion and watercress to mixture. Mix gently.
6. Add optional additional salt to mixture after tasting.
7. Put mixture into a container, pressing down to reduce air bubbles.
8. Pour a small amount of water in mixing bowl to clean off seasoning.
9. Pour this water over the vegetables in the container and press down again.
10. Cover container and let sit in a dark place at room temperature for three days. After this, refrigerate to stop the fermentation. *Kkakdugi* will take about 10 days to 2 weeks to become fully fermented.

Notes

Fall radishes tend to be sweeter than spring radishes so taste the radish and omit the sugar in the preparation stage, if desired.

A small amount of salted napa cabbage leaves, cut into squares, can also be added to the *kkakdugi*, if desired, for additional texture and flavor. For special occasions, fresh oysters can also be added to the *kkakdugi*, if the kimchi will be eaten within a few days. The kimchi juice will be clear and refreshing in taste.