

# Kim Chi



## Instructions:

1. Mix all the ingredients together then put the Kim Chi into a glass jar, close tight with the lid.
2. Leave the jar at room temperature for 2-3 days to let fermentation occur or get sour.
3. After the Kim Chi got fermented then put the jar in the refrigerator (last for 1-3 months).

## Ingredients:

- 1 head Napa Cabbage (cut into 2 inches length)
- ½ cup Ginger sliced in thin strip or put into the blender
- 1 bunch Green onion cut into 2 inches length
- 2 tbsp Chili powder
- 1 tbsp salt
- 1 teaspoon MSG (optional)
- 1 tbsp Asian chili powder

