

# Kale Kimchi

From Chef Bruce Wallis, Chester Creek Cafe

## INGREDIENTS

3 quarts chopped kale  
2 quarts chopped Napa cabbage  
1 cup sugar  
¼ cup kosher salt  
2 cups shredded carrot  
2 cups thinly sliced green onion  
½ Tbsp. red pepper flakes  
2 Tbsp. whole mustard seeds  
3 Tbsp. fish sauce  
3 Tbsp. tamari  
2 Tbsp. sesame oil  
½ cup rice wine vinegar  
2 Tbsp. sherry vinegar  
1 Tbsp. sambal oelek

## DIRECTIONS

Place greens in a bowl and sprinkle with sugar and kosher salt. Let rest for an hour to draw out the moisture. When greens become limp, toss and taste. They should taste sweet and salty, but if they are excessively salty, rinse slightly.

Mix with remaining ingredients and pack into an appropriate container. (We use a two-quart Lexan container with a tight-fitting lid). Kimchi will be ready to serve after an hour, but better after two days. Store, lidded, under refrigeration for up to two weeks.