



Kimchi Preparation List

Equipment

Must-Have

- Large mixing bowl or bucket (4L, 1 gallon or larger) for soaking veggies
- Chef knife, at least 6 inches/15cm long
- Cutting board
- Glass, ceramic or food-grade plastic container for fermentation, 2 quarts/liters volume or larger
- Pitcher to mix brine (1 quart/liter or larger)
- Large spoon
- Weight for fermentation containers (examples are sterilized rocks, zip-top bag filled with water, small jar filled with water)
- Breathable cloth to cover container(s)
- Rubber/elastic band or twist ties to secure cover

Nice to have

- Food processor
- Electric kettle
- Airlock & weight kit ([like these](#))
- Clean food grade gloves
- Vegetable peeler
- Mandoline or V-slicer



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Ingredients

<input checked="" type="checkbox"/>	<i><u>Imperial</u></i>	<i><u>Metric</u></i>	<i><u>Ingredient</u></i>
<input type="checkbox"/>	3 lbs.	1.5 kg	Chinese (or any variety) cabbage
<input type="checkbox"/>	1 lb.	500 g	daikon or Korean radish
<input type="checkbox"/>	5-6 oz.	150 g	1 bunch (about 7-8) scallions
<input type="checkbox"/>	1 oz.	20 g	fresh garlic (about 4-5 cloves)
<input type="checkbox"/>	1/4 cup	60 ml or 28 g	red pepper powder (gochugaru)
<input type="checkbox"/>	1/2 oz.	15 g	fresh ginger root
<input type="checkbox"/>	2 tsp.	10ml	soy sauce or tamari
<input type="checkbox"/>	1 tsp.	5ml	fish sauce (optional)
<input type="checkbox"/>	3 Tbsp.	45ml or 60 g	sea salt
<input type="checkbox"/>	40 fl. oz.	1.3 liters	filtered water