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Larrikin Cookin'

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The nongs seem to be universally in power now so I had to find a recipe befitting one of the greatest nongs, North Korean dictator Kim Jong Un. Here's my recipe for Pyongyang Pickle. It's kimchi, the staple dish of both Koreas. Fermented wombok beats demented warmongering hands down.

As always the idea is more important than quantities.

Find some wombok (Chinese cabbage), chop it roughly. Pretty much any cabbage will do but in the interest of cross border relations, Chinese is best.

For each 500g of cabbage use:

- 375ml warm water
- 50g sea salt, medium to fine ground
- 7 garlic cloves (or more - just because)
- at least a knuckle-sized piece of fresh ginger (think knucklehead dictator)
- 4 tablespoons chilli powder or flaked chilli or 3 long fresh red chillies, chopped (Your call on how much. I like it reactor-core hot.)
- 2 tablespoons fish sauce
- 2 tablespoons sugar
- 3-4 green shallots, peeled and sliced

This is a wild ferment and it's really easy.

Mix the cabbage and salt, let stand for two hours then rinse at least three times. Then let it stand so the cabbage is almost dry.

Finely chop / process garlic, ginger and chilli. Toss this through the cabbage. Then add fish sauce, sugar and shallot. Quickly and thoroughly mix everything carefully and well. Seal in a large sterilised glass jar(s), allowing a healthy gap at the top of the jar. Store at room temperature for 2 to 3 days to ferment. Keep it in the fridge after that.

Be careful to leave that gap in the jar as it ferments or it will explode like a Samsung phone and your kitchen will look like a failed missile test. In fact, if you fill all the jars all the way up you might re-enact the Korean war in a cupboard.

Seriously and despite the pudgy despot, in 2014 UNESCO granted "Intangible Cultural Heritage" status to North Korean kimchi-making.

Delicious as a condiment, it's pungent, slightly acidic and has the wow factor. You should be able to overthrow the western world with it.

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