

# MOTHER IN LAW'S KIMCHI



NAPPA CABBAGE, SALT, SUGAR, GARLIC,  
GINGER, ANCHOVY SAUCE, GREEN ONION,  
CHIVES, RED CHILI PEPPER.  
MAY CONTAIN SESAME SEEDS, SEAFOOD.

Based on original  
recipe of Jang Mo  
Gip Restaurant.  
Established 1989.

**NO PRESERVATIVE KEEP REFRIGERATED**  
HAND MADE & HAND PACKED. LOWER EAST SIDE, NYC  
16 Fl oz / 1 Pint [www.MILKimchi.com](http://www.MILKimchi.com)

## *Mother-in-Law's Spicy Kimchi Ceviche*

### INGREDIENTS:

- 1/2 pound of peeled and cleaned shrimp
- 1/2 cup of fresh lime juice
- 1 small ripe avocado, peeled, pitted and cubed
- 1/2 cup of chopped MILKimchi
- 1 cup peeled, seeded, and diced cucumber or jicama
- 2 tablespoons of diced scallions

### PREPARATION:

Bring 1 quart of salted water to a boil. Add shrimp to boiling water cook for 1 minute. Drain all water, add cooked shrimp to a glass bowl with all combined ingredients. Allow to marinate in fridge for two hours. Serve in martini glass, garnish with a slice of lime and fresh cilantro leaves. Serve with tortilla chips.

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