

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

Mother-in-Law's Spicy Kimchi Tacos

INGREDIENTS:

1 pound of pork loin
Sauce for pork: 1/2 cup of olive oil, 1 tablespoon
of soy sauce, 2 tablespoons of mirin, 3 peeled garlic
cloves, and 1 tablespoon of whole grain mustard.
Garnishes: 1/2 cup of chopped MILKimchi, 2 tablespoons
of diced jalapeno, fresh cilantro and lime wedges.
Soft corn tacos

PREPARATION:

Preheat the oven to 350°F. Combine ingredients for
sauce and pork loin in a ovenproof pot (Le Creuset).
Roast pork in oven covered for 1 1/2 hours. Remove
pork and chop for tacos. Heat soft corn tacos in skillet
over medium heat. Plate taco with chopped pork,
MILKimchi and other garnishes.

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