

MOTHER IN LAW'S KIMCHI



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

For Press and Product inquiries contact Lauryn Chun
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OUR STORY

Mother-in-Law's Kimchi [MILKimchi] grew out of a labor of love to share a delicious, artisanal kimchi. As an avid food and wine lover, founder, Lauryn Chun, was inspired to recreate the same kimchi from her mother's beloved restaurant in California.

After nine years of packing kimchi in her luggage from trips back to New York to share with friends who cheered for more, Lauryn was convinced that New Yorkers would embrace this kimchi which offered a natural depth of flavor coupled with spicy complexity and savoriness.

This original, "House Style" MILKimchi recipe hails from the 20 year-old restaurant, Jang Mo Gip [translates into mother in-law's house], founded in 1989 by Lauryn's mom, in Garden Grove, California specializing in sulung tang soup. This purist soup is a milky white broth, made from a mixture of beef brisket, ox tail and bone marrow which is simmered for hours



(similar to veal stock) then ladled into a warm, earthenware bowl -- served piping hot with sea salt and scallions. The best accompaniment for sulung tang soup is perfectly seasoned kimchi that brings out the contrast of the milky soup against the spicy, savory, seasoned kimchi.

As a long time resident of the Lower East Side, it's no coincidence that MILKimchi

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was brought to life in this historic area of New York City. As the birthplace of many immigrant families who lived here, along with their old-world food traditions, kimchi represents the same ancient pickling tradition of preserving vegetables by brining.



We are pleased to offer this artisanal kimchi using the finest ingredients and chili peppers for depth of flavor. Enjoy the delicious, complex flavors, spice and versatility of kimchi as a complement to your next meal.

Kimchi is part of a growing demand for spicy, flavorful, ethnic foods that has become an integral part of our multi-cultural society. New York City as a culinary capital of the world reflects our appetite for multi-dimensional types of cuisine and flavors.

A BRIEF HISTORY

Although, the origins of kimchi date back to 7th century in Korea, it wasn't until 14th century that a modern version of kimchi and the use of chili peppers began. At its height, there was as many as 80 difference types of kimchi. As an agrarian society, kimchi was made year round but particularly made in large quantities during the winter months and stored in earthen jars, buried in the ground to protect and preserve the pickled vegetables from the cold. Regional variances in kimchi styles evolved, using more anchovy sauce in the south as a natural preservative for warmer climates while in the north, less pungent kimchi using shrimp sauce became a popular regional style.

As one of the most revered culinary skills in any Korean household, traditionally, it was customary for the bride to learn the kimchi recipe from the mother-in-law.

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Gip Restaurant in Garden Grove, California.
Established 1989.

Jang Mo Gip [Ko] = Mother-in-Law's house
[En]

Artisanal kimchi using the finest chili peppers
and natural ingredients.

Kimchi is a probiotic food, rich in vitamins.
Its natural fermentation process produces
Lactobacillus [Lactic Acid] which is good for
your digestion!

In Korean custom, the mother-in-law served
the most delicious dishes for the bridegroom
so that he could become acquainted with the
bride's culinary skills.



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

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NO PRESERVATIVE KEEP REFRIGERATED
HAND MADE & HAND PACKED, LOWER EAST SIDE, NYC
16 Fl oz / 1 Pint www.MILKimchi.com