

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
Cold Kimchi Soba Salad*

INGREDIENTS:

Soba (Buckwheat noodles) or Rice Noodles
1/2 cup of chopped MILKimchi
1 teaspoon of Sesame oil
2 tablespoons of MILKimchi juice
Optional: add sliced cucumber and/or radishes
Garnish with nori flakes and/or sesame seeds

PREPARATION:

Bring 1 quart of water to a boil. Add Soba to boiling water and cook for about 5 minutes. Strain noodles into a colander and rinse 2-3 times under cold running water. Drain well. Combine noodles, chopped MILKimchi and all other ingredients in a bowl. Garnish with Nori flakes and/or sesame seeds. Serve on a warm summer day.

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