

MOTHER IN LAW'S KIMCHI



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

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

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

Mother-in-Law's Homemade Simple Kimchi Soup with Tofu

-Saute 1 cup kimchi with olive oil, add 1/4 cup of water in a soup pan with lid on for about 5-6 minutes. Make sure there's enough liquid as you saute being careful not to burn the kimchi. The kimchi should be wilted and impart a nice olive oil finish.

-Add about 4 cups of cold water and combine with sauteed kimchi and bring to a boil

-Add a package of sliced tofu (firm works best) as soup comes to a boil with the lid off. Let tofu simmer with soup for about 5 minutes so the flavors will infuse with tofu.

-Soup goes well with steamed rice and nori

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