



Kimchi Sauce Application Guide

- Kimchi Sauce Application Styles:
 - a. Use sauce to make traditional Kimchi:
 - i. After cutting, rinsing, and brining the vegetables, add Kimchi Sauce (10-15% weight of prepared vegetables. We suggest adjusting this ratio to your preference).
 - b. Use sauce as a salad dressing:
 - i. Mix according to ratio: 1 ts kimchi sauce + 2 ts lemon juice or pineapple juice. Add this mixture to vegetables to your preference.
- What types of vegetables can be used with Kimchi Sauce?
 - Traditional vegetables used to make kimchi:
 - All of the traditional vegetables from Korea used for kimchi, such as napa cabbage, radish, cucumber, and cabbage.
 - Apply sauce to make traditional Kimchi (with brining included in the process).
 - Vegetables blanched in boiling water:
 - Cauliflower, broccoli, carrot, cabbage, bok choy, spinach, lotus root, asparagus, paprika.
 - Suggested preparation style:
 - Use sauce applied as a salad dressing.
 - Vegetables Eaten Raw:
 - Red bell pepper, green bell pepper, red cabbage, red radish, carrot, yellow bell pepper, tomato, spinach, onion, radish, kale, swiss chard, chicory, basil
 - Suggested preparation style:
 - Serve as traditional Kimchi or as a salad with the sauce applied as a dressing
 - For serving as Kimchi, skip brining step for better results.

These are just our suggestions. Because everyone's tastes are different and there are many more vegetables out there, feel free to experiment!