



Kimchi Stew with Fair Share Farm Live Culture Ferments

by Jonathan Justus

Ingredients

(serves 6 people)

- ½ of a jar (1/2 pound) of Fair Share Farm Kimchi, cut into bite size pieces
- ½ of a jar (1/2 pound) of Fair Share Farm Green Kimchi, cut into bite size pieces
- ¼ cup Fair Share Farm Jalapenos and Escabeche **Juice**
- ¾ pound pork shoulder cut into ¾ inch cubes (eliminate if you prefer vegan/vegetarian)
- ½ package of silken tofu (optional), sliced into ½ inch thick bite size pieces
- 3 green onions
- 1 medium onion, sliced (1 cup)
- 1 teaspoon salt
- 2 teaspoons sugar (you can add more to further balance the acidity of the stew without making it taste sweet)
- 2 teaspoons gochugaru (Korean hot pepper flakes)
- 1 tablespoon gochujang (hot pepper paste)
- 2 teaspoons sesame oil
- 3 cups of chicken, beef, pork, or vegetable stock or broth (you may need an extra cup)

1. Sauté pork in an 4 to 6 quart sauce pan or small stock pot.
2. Add the two different kinds of kimchi, escabeche **juice**, and onions in a shallow pot.
3. Slice 2 green onions diagonally and add them to the pot.
4. Add salt, sugar, hot pepper flakes, and hot pepper paste. Drizzle sesame oil over top and add the stock or broth.
5. Cook for 10 minutes over medium high heat. At this point you may have to turn the heat down to low to get the meat tender. This may take up to another 20 to 30 minutes.
6. Add the tofu.
7. Cover and cook another 10 to 15 minutes.
8. Chop 1 green onion and put it on the top of the stew. Remove from the heat and serve right away with rice.