Kimchi

makes about a gallon (recipe can be easily modified if you want to make less)
adapted from Saveur

— 1 cup + 1 teaspoon fine sea salt
— 3 medium-sized Napa cabbages
— 1 1/2 pounds daikon radish, peeled & julienned
— 1 cup + 2 tablespoons Korean chile powder (gochu garu)
— 3 tablespoons Southeast Asian fish sauce or Korean anchovy sauce (aek jeot)
— 2 1/2 tablespoons finely chopped Korean salted shrimp (saeu chot)
— 2 tablespoons sesame seeds
— 30 Korean chives, or garlic chives, cut into 1" pieces
— 14 cloves garlic, mashed into a paste
— 10 scallions, white & light green only, thinly slices on the diagonal
— 2 two-inch pieces ginger, peeled, minced and mashed into a paste
— 1 large carrot, peeled and julienned
— 1 Asian pear, cored and julienned

Remove and discard outer layer of leaves from the cabbages. Cut the cabbages in half lengthwise, then crosswise into 2" pieces. Discard the root end.

Place cabbage pieces in a large bowl, sprinkle with 1 cup salt and toss with your hands until the cabbage is coated. Add enough cold water to just cover (about a gallon), making sure the cabbage is almost entirely submerged.

Cover with plastic wrap or a baking sheet and let sit at room temperature for at least 12 hours and up to 24.

Drain the cabbage in a large colander in the sink, then rinse with cold water. Gently squeeze out the excess liquid and set aside.

In a large bowl, vigorously stir together the remaining ingredients to make the kimchi seasoning paste. Add the drained cabbage and toss with your hands to evenly and thoroughly coat with the mixture.

Transfer seasoned cabbage to a clean 6-quart glass jar, pressing down to compact. Cover jar with a double layer of plastic wrap that you secure with a piece of string or a rubber band. Let the kimchi sit in a cool, dark place for 4 days. Open jar to release any gases, then seal with a lid and refrigerate for at least 4 more days to let flavors meld.

The kimchi will keep, refrigerated, for at least 6 months (its flavor will sharpen over time).