



Put-on-Everything Kimchi Salt

BY CHEF DEUKI HONG

YIELDS ~1/4 CUP

INGREDIENTS →

- 1 Put-on-Everything Kimchi Salt Seasoning Card:
 - 1 tsp (2 pods) Gochugaru Chile Pepper
 - 1 tsp (2 pods) Ginger
 - 1 tsp (2 pods) California Garlic Powder
 - ½ tsp (1 pod) Ground Coriander Seed
 - ½ tsp (1 pod) Citric Acid Powder

SERVE WITH →

- Anything and everything
- Gooey Kimchi Mac and Cheese

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCO.COM

PANTRY

- 2 tsp dried baby shrimp (Available in most Asian grocery stores and [online](#) ↗)
- 1 tsp onion powder (When we run out of space on a card, we bump what we believe is the most commonly used spice off the card. We see people using onion powder most frequently, so we believe there's the highest probability that it's one of the freshest spices in your cabinet.)
- 2 Tbsp kosher salt

INSTRUCTIONS

1. PREP THE SHRIMP: Place the dried shrimp on a microwave-safe plate and cover with a paper towel. Microwave for 30 seconds and then allow the shrimp to rest for 30 seconds. Continue to microwave and rest the shrimp in intervals until the shrimp are slightly white. This usually takes about 8 to 10 thirty-second intervals. Don't be tempted to zap it all in one go – this will cause the shrimp to burn, not dehydrate. Allow the shrimp to cool for 15 minutes.

2. MIX: When the shrimp is cool, combine them with 1 tsp onion powder, 2 Gochugaru Chile pods, 2 Ginger pods, 2 California Garlic Powder pods, 1 Coriander Powder pod and 1 Citric Acid pod. Add the mixture to a coffee grinder or food processor and grind well – it should be fully pulverized to a fine grain. Decant the finely ground mixture to a small container and add salt. Cover and shake to combine.

3. PRESERVE: Store in an airtight container. The mixture will keep for several months in the pantry.

4. PLATE: Use it on everything! It's great sprinkled on fries, scrambled eggs, fried chicken and fish, or just simple steamed veggies and proteins. Think of it as the Korean Old Bay seasoning! Sprinkle until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*