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26 Asian American and Pacific Islander Food Brands to Stock From

Celebrate AAPI products this heritage month and beyond.

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May 20, 2021

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Mother in Law's



Traditional Combo

\$51.00 | MOTHER-IN-LAW'S

Lauryn Chun was inspired to found Mother in Law's after losing her corporate job in the 2008 recession. Back then, kimchi wasn't part of the global pantry like it is now and fermented foods had not yet gained in popularity. But as a Korean American, Chun has always counted kimchi — and its health-giving and flavor-boosting powers — as a central part of her diet and heritage. Chun believed that the tradition of making kimchi lent itself to creating an artisanal product much like Western fermented foods such as wine, cheese, bread and craft beer, so she decided to launch her own kimchi company, Mother in Law's. The best-selling HOUSE Reserve Kimchi is crafted after an original family recipe that originated at her mother's 30-year-old restaurant Jang Mo Jip (Mother in Law's House). It starts with long-cut pieces of Napa cabbage, fish sauce and bone broth, then undergoes a two-step fermentation process where the pieces slowly ferment over a long period of time to yield a deeply savory and funky kimchi. Other products in the reserve line include WHITE Napa Cabbage Kimchi with Ginger, VEGAN Table Cut Napa Cabbage Kimchi and the runaway hit MUU Daikon Radish Kimchi, which boasts a crunchy-sweet, snackable quality. Chun also wrote the book on kimchi, quite literally: [The Kimchi Cookbook: 60 Modern and Traditional Ways to Make and Cook Kimchi](#), reveals more about the kimchi-making process and its versatility as an ingredient. At home, Chun likes to eat kimchi on avocado toast, with cheese (try it with baked Brie), alongside grilled meats or tofu, atop burgers and sandwiches, and in Korean dishes like fried rice, kimchi jiggae or spicy sundubu. Reserve kimchi and gochujang pastes and sauces can be ordered on their website, purchased in Whole Foods stores nationwide, in select locations of Harris Teeter, Wegmans, Central Market and The Fresh Market, and online at FreshDirect and Umamicart.

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