

CUCUMBER KIMCHI

My simple method to making this traditional Korean side dish. The ingredients amount will always vary... the trick is to judge how much of each to make the mixture about 70% cucumber.

INGREDIENTS

- 3 to 7 Cucumbers (preferably Kirby cucumbers)
- 3 - 5 Carrots
- 2 Garlic cloves
- 1 -2 Bunches of green onion or chives
- 1/2 Onion
- 2 - 3 Red pepper powder
- TBSP (gochu jong)

DIRECTIONS

1. Slice the cucumbers into wedges, place into a glass bowl and sprinkle with sea salt. Let stand between 20 minutes to one day.
2. Rinse the cucumbers off removing as much salt and excess water as possible. I use a salad spinner.
3. Thinly slice the carrot, onion, and green onion (or chives) and mince the garlic.
4. Add the red pepper powder to the above mixture and mix it thoroughly. Add the cucumbers and mix it all together
5. Let it stand for a minimum 30 minutes
* I let it stand at least a day

