

CUCUMBER KIMCHI

Prepared by: Joann Schwarberg

Source: Momofuku

1 pound Kirby cucumbers, halved lengthwise and cut into ½-inch-wide spears
2 ½ tablespoons sugar
1 ½ teaspoons kosher salt
1 ½ tablespoons kochukaru (Korean chili powder)
1 ½ tablespoons thinly sliced strips peeled fresh ginger
4 garlic cloves
1 tablespoon fish sauce
1 tablespoon usukuchi (light soy sauce)
1/ teaspoon jarred salted shrimp (optional)
1 small carrot, cut into 2-inch matchsticks
1 scallion (green and white), cut into 2-inch matchsticks
¼ small onion, thinly sliced

Toss the cucumbers with 1 ½ teaspoons of the sugar and ¼ teaspoon of the salt in a bowl. Let stand for about 10 minutes, until they've given up some of their juice and softened lightly. Combine the remaining 2 tablespoons sugar and 1 ¼ teaspoons of salt with the kochukaru, ginger, garlic, fish sauce, soy sauce, and dried shrimp in a medium bowl. Toss in the carrot, scallion, onion, and drained cucumbers. Toss well, and let sit for 15 minutes and serve or store. Cucumber kimchi keeps in the fridge for up to a couple weeks, getting a little softer and stinkier with each passing day.

Joann's Notes: Easy, quick assembly. I added more ginger. Not sure if I would make again...

