

# Cucumber Salad

## Ingredients:

- 3 cucumbers
- 8 ounces (about 1 cup sliced) Asian pickled radishes  
*(can be purchased premade at the grocery store OR you can make your own using the recipe below)*
- 1 red onion
- 1/3 cup kimchee base
- 3 tablespoons garlic chili sauce or Sriracha



## Instructions:

1. Peel and halve cucumber lengthwise; slice crosswise into ½-inch thick half-moons. Place in a large bowl.
2. Peel and slice the onion into thin matchsticks. Add to the bowl.
3. Remove radishes from pickle brine. Reserve excess liquid.
4. Slice pickled radishes into ½-inch thick half-moons. Add to the bowl.
5. Add a splash of the reserved brine to the bowl.
6. Add kimchee base and garlic chili sauce.
7. Mix all ingredients until fully dressed.

**Tip: Do not mix ingredients together until you are ready to serve!**

# Asian Pickled Radishes



## Ingredients:

- 1 1/2 cups water
- 1 1/2 cups unseasoned rice vinegar
- 1/2 cup white sugar
- 1 tablespoon kosher salt
- 2 medium garlic cloves, halved lengthwise
- 15 whole black peppercorns
- 2 tablespoons turmeric
- 2 bay leaves
- 1 pound daikon radishes

## Instructions:

1. Peel radishes and cut into 4 by 1/4 inch strips.
2. Add water, sugar, salt, garlic, peppercorns, turmeric, and bay leaves to a saucepan.
3. Bring to a boil at medium-high heat.
4. Stir liquid until the sugar dissolves. Remove from heat.
5. While still hot, add in radishes and vinegar.
6. Cover the brine with plastic wrap, pressing down so that it lays directly against the surface of the liquid.
7. Let cool to room temperature, about 1-2 hours.
8. Transfer pickles and brine to an airtight container and store in the refrigerator. Pickles will last about 1 month.







# Asian Coleslaw

## Ingredients:

- 1 medium-sized cabbage
- 1/2 cup rice vinegar
- 3/4 cup salad oil (canola or vegetable)
- 3 tablespoons white sugar
- 1/4 teaspoon coarse salt or to taste
- 1/4 teaspoon ground black pepper or to taste

## Instructions:

1. Remove and discard any wilted or damaged outer leaves of the cabbage.
2. Cut the cabbage into quarters and remove the core.
3. Thinly slice each cabbage wedge.
4. In a bowl, whisk the rice vinegar and sugar together.
5. Then add the oil and quickly whisk again.
6. Add 2 cups of the thinly sliced cabbage and stir together to blend.
7. Refrigerate for 2 hours or up to 24 hours to allow slaw to marinate and develop flavor.

**Tip: Add in sesame seeds for an extra crunch!**

