

# Cucumber Salad

## Men ko kōbebein:

3 cucumber

8 onij (emaron in 1 cup slice) pickle in radish in Asia ak Asian radish

*(Komaroñ in wiake im emōj kōmmāne jen mōn wia eo AK komaroñ in make kōmmāne ilo am maroñ kōjērbale recipe eo im ej bed ilo tulikin card in)*

1 onion burōrō

1/3 cup in kimchee base

3 tablespoon garlic chili sauce or Sriracha

## Kōmelele ko:

1. Kakül cucumber eo im kajimettan ie; kōleki ilo am mwijitti kin ½ inch einwōt jimettan in allōh. Likit ilo juōn bowl ekilep.
2. Kakül im mwijitti onion eo einwōt jekjekin majet ko. Kobaiki ñan bowl eo.
3. Bōke radish ko jen dren in pickle eo. Kakkon dren bwe in dren eo.
4. Mwijitti pickle radish ko ñan ½ inch einwōt jekjekin allōh ko ak ren mijel. Kobaiki ñan bowl eo.
5. Kobaiki jidrik dren jen dren in pickle eo ñan bowl eo.
6. Kobaiki kimchee base eo im garlic chili sauce eo.
7. Iioke aolep men ibben dron ñan ñe relukkun iioke ibben dron.

Ñan am jela: Jab kobaiki aolep men ibben dron mae ien kobjak in serve ak ajej.



# Pickle in radish ko jen Asia



## Men ko kōbebein:

1 ½ cup in aiboj

1 ½ cup in rice vinegar ejjelok karre ko ie

½ cup in juka eo emmouj ak white sugar

1 tablespoon in salt eo etan kosher

2 medium in garlic clove ko, kajimettan ie

15 likieo in black peppercorn ko

2 tablespoon in turmeric

2 bōllok in bay leave ko

1 pound in daikon radish ko

## Kōmelele ko:

1. Kakül ie radish ko im mwijitti kin 4 in ¼ inch in strip ko.
2. Kobaiki aibōj, juka, jool, garlic, peppercorn ko, turmeric, im bōllok in bay leave ko ilo juōn pan.
3. Kōttar ñan ñe e boil dren eo ilo am likit ie ilo medium joñan an bwil.
4. Boktakie dren eo ñan ñe ejako lok juka eo ie. Bōke jen küjeek eo.
5. Ilo ien eo ej bwil wōt, kobaiki radish ko im vinegar
6. Binej dren in pickle eo kin plastic wrap, drebiji lallok bwe en bed ettolok jen dren eo.
7. Kōtllok bwe en meer ilo juōn room iumin 1-2 awa ko.
8. Bōk pickle ko im dren in pickle eo ñan juōn container im likit ilo ice box. Pickle ko renaj maat iumin 1 allōh.





# Asian Coleslaw

## Men ko kōbebein:

- 1 medium-size in cabbage
- ½ cup in rice vinegar
- ¾ cup in salad oil (canola ak vegetable)
- 3 tablespoon in white vinegar
- ¼ teaspoon in coarse salt einwot table salt ko rekajur einwōt kosher ak ñan kōmman bwe en elōn lōn lemen
- ¼ tablespoon in ground black pepper ak ñan kōmman bwe en lōn lemen

## Kōmelele ko:

1. Rjoke jabdrewōt bōllok ko renana jen cabbage eo.
2. Mwijitti cabbage eo ilo emen mōttan ko im joloke ijo iolap.
3. Kajidrikdriki mwijitti cabbage eo.
4. Ilo juōn bowl, iioke rice vinegar im juka eo ibben droon.
5. Innem kobaiki oil eo im jino am bar iioke.
6. Kobaiki 2 cup in cabbage ko rejjab elap emōj mwijitti im iioke ibben dron ñan ñe rekoba.
7. Likit ilo ice box eo iumin 2 awa ko ak ñan 24 awa ko ñan kōmman bwe slaw eo en jojo im kōmman bwe en lōn lemen.

**Ñan am jela: Kobaiki sesame seed ko ak ine in sesame ko ñan kōmman bwe en kanürnür!**

