

### **Quick Cucumber Kimchi**

Yields: 4 servings Preparation Time: 40 minutes

#### Ingredients

2 small cucumbers, cut in half lengthwise, then  
crosswise 1/8 inch thick  
1 teaspoon salt  
2 garlic cloves, minced  
2 scallions, finely chopped  
1 ¼ inch piece fresh ginger, peeled and minced  
2 tablespoons rice vinegar  
1 tablespoon Korean chili powder  
2 teaspoons sugar  
¼ teaspoon fish sauce



### **Instructions**

1. In a medium bowl, add the cucumbers and salt and let sit for 30 minutes.
2. Meanwhile, in another small bowl combine garlic, scallions, ginger, vinegar, chili powder, sugar, and fish sauce.
3. Drain the cucumbers (discard the salty liquid) and stir in the vinegar mixture. Refrigerate overnight.

