

Marshall's
HAUTE SAUCE

Cucumber Kimchi - Oi Sobagi

Recipe by Han Ly Hwang owner of Kim Jong Grillin'/ Kim Jong Smokehouse

Ingredients

12 small cucumbers
8 oz. of Red Chili Lime
Sauce
½ cup Gochugaru
(Korean Chili flakes)
1 daikon, shredded
1 tsp. ginger
1 tsp. garlic, diced
2 scallions, cut lengthwise
sugar to taste

Instructions

-Cut pickling cucumbers into quarters lengthwise but not the entire way, keep them intact at one end so you can stuff them.
-Salt and sugar the cucumbers and refrigerate them overnight.
-Combine all of the remaining ingredients.
-Rinse the cucumbers.
-Stuff the cucumbers with the mixture and refrigerate. The flavor is best after two days.

Order more at www.marshallshautesauce.com