



### **Seasoned Cucumber (Oi-Muchim)**

**Time: 15 minutes**

- 2 Cucumber
- ¾ tsp. Sesame seeds
- 2 tsp. Garlic, minced
- 2 Tbl. Korean hot pepper flakes, or other hot Pepper flakes
- 1 Green Onion
- 2 tsp. Vinegar
- ½ tsp. Salt
- 2 tsp. Sugar
- ¾ tsp. Sesame oil

1) Wash the cucumber under running water. Peel, and slice thin. Wash the green onion, dry, and chop finely.

2) In a bowl mix the chopped green onion, minced garlic, vinegar, salt, sesame seeds, sesame oil, sugar and chili flakes.

3) Add sliced cucumber to the seasoning and mix gently by hand.

*From crazykoreancooking.com*



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### **Daikon Slaw**

**Time: 10 Minutes**

- 1 Medium Daikon radish, shredded
- 1 Carrot, shredded
- 1 cup Cabbage, shredded
- ¼ cup Parsley, chopped
- ½ cup Mayonnaise
- 1 Tbl. Dijon mustard
- 1 Tbl. Lemon juice
- 1 tsp. Salt
- Optional: 1 clove Garlic, minced

1) Make the dressing. Whisk together mayonnaise, mustard, garlic (if using), lemon juice and salt.

2) Combine shredded daikon, carrot, cabbage and parsley together. Then add dressing and mix well.

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