

Quick spicy cucumber salad. Extra bright and salty for garnishing umami-rich dishes.

Steps

Thinly slice. Toss with salt and set aside 15 minutes.

2 cucumbers, sliced
1 t kosher salt

Drain well, but do not squeeze. Add remaining ingredients and mix thoroughly. Let sit 5 minutes if desired.

1 T coarse gochugaru
1 T chopped scallion
1 garlic clove, grated
4 T rice vinegar
2 T soy sauce
1 t sugar
1 t toasted sesame seeds
1 t toasted sesame oil

Notes

Reference Adapted from Korean Bapsang's oi muchim; I use more vinegar and add soy sauce.