

KIM CHI STUFFED CUCUMBER

Ingredients

2 Cucumbers

½ Cup Carrot, chopped

*1 x 1 inch piece fresh
Ginger*

6 Garlic cloves

*1 Tablespoon Sambal
Paste, or more if you like
it hot!*

1 Leek, sliced

1 Tablespoon Fish Sauce

*1 Tablespoon Palm Sugar
or Raw Sugar*

Directions

Peel strips from the cucumber skin and then trim ends.

Cut into 2-inch sections, stand each upright and cut a cross 1 inch into the Cucumber (don't go all the way through!)

Sprinkle Salt into the cross section and around the outside, turn upside down in a bowl for 1 hour and let drain.

Meanwhile use a small food processor or a mortar & pestle to puree remaining ingredients.

When ready to stuff, pat dry excess moisture from Cucumbers and use a teaspoon to introduce the Kim Chi mixture into the middle of each section.

Allow to marinate for 20 minutes before serving and consume within several days.