



# CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire  
Culinary Competition

## Ramen Class Hosted by: Frank Montes & Kevin Michalk

### Cucumber Kimchi

#### Ingredients

2 pickling cucumbers or other  
small cucumbers (about 8 ounces)  
1 teaspoon kosher salt  
2 cloves garlic, finely chopped

2 scallions, white and light green  
parts only, finely chopped  
1¼-inch piece fresh ginger, peeled  
and finely chopped

2 tablespoons rice vinegar  
1 tablespoon Korean chile powder  
(see Note)  
2 teaspoons sugar  
½ teaspoon fish sauce (see Note)

#### Instructions

Cut cucumbers in half lengthwise and then crosswise into 1/8-inch-thick half moons. Place in a medium bowl and mix thoroughly with salt. Let stand at room temperature for about 30 minutes. Meanwhile, combine garlic, scallions, ginger, vinegar, chile powder, sugar and fish sauce in a medium nonreactive bowl (see Tip). Drain the cucumbers (discard the liquid). Stir the cucumbers into the vinegar mixture. Cover and refrigerate for 12 to 24 hours before serving. Make Ahead Tip: Cover and refrigerate for up to 1 week.

Notes: Korean chile powder (gochugaru, gochugalu or Korean “crushed red pepper”) is made from sun-dried thin red peppers. Find it in Korean or Asian markets or online from koamart.com. Store, airtight, in the refrigerator or freezer indefinitely.

Fish sauce is a pungent Southeast Asian condiment made from salted, fermented fish. Find it in the Asian-food section of large supermarkets and in Asian specialty markets.

Tip: A nonreactive bowl or pan—stainless-steel, enamel-coated or glass—is necessary when cooking with acidic foods, such as vinegar, to prevent the food from reacting with it.