

## Stuffed Cucumber Kimchi Recipe

### Ingredients:

3 Japanese cucumbers (do not peel the skin)

60 g Kosher or sea salt

### Stuffing:

45 g Chinese chives

30 g chopped carrot

3 cloves garlic, peeled and chopped

2 slices ginger, chopped

3 tablespoons fish sauce

2 - 2 1/2 tablespoons chili powder

### Method:

Smoothen cucumbers by rubbing with some salt. Cut 1 cm off each end of cucumbers and discard. Slice cucumbers into 6 - 8 cm lengths. Stand cucumbers on a cut side. Make a cut across one side of cucumbers but do not cut through. Sprinkle remaining salt on cucumbers. Set aside. Combine stuffing ingredients and mix well. Gently squeeze excess water from cucumbers or dry with a clean towel. Fill cavity of cucumber with stuffing. Refrigerate stuffed cucumbers for 5 - 6 hours before serving. The stuffed cucumbers will keep for up to 5 days in the refrigerator.

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