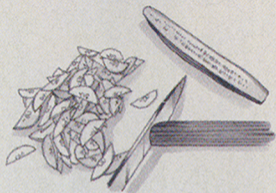


► QUICK CUCUMBER-
AND-CHIVE KIMCHI

Try this crunchy,
spicy DIY kimchi
from Lauryn Chun,
author of *The
Kimchi Cookbook*.



SLICE

Trim 2 pounds of unpeeled Kirby, Persian, Japanese, or English cucumbers. Halve them lengthwise, and cut diagonally into $\frac{1}{8}$ -inch slices.



PICKLE

In a bowl, mix the cucumbers with 2 Tbsp kosher salt. Set aside until the cucumbers sweat, 5 to 7 minutes. Rinse in a colander and pat dry.



MARINATE

Mix the cucumbers with 2 Tbsp *gochugaru* (Korean red pepper) and $1\frac{1}{2}$ tsp sugar. Wait 10 minutes. Add $\frac{1}{4}$ cup chive pieces and 2 Tbsp thinly sliced onion.