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# Stuffed Cucumber Kim Chee (Oisobagi)

## Description

*Chef's Notes: This recipe is for immediate service and should not sit longer than 1 day in the refrigerator before eating. You may use any type of cucumber, but smaller firm ones like mini or pickling cucumbers work best.*

Total time: 25 hrs 20 min   Yield: 8 servings

## Ingredients

4 mini cucumbers  
3 Tbsp +1 tsp. salt  
3 cloves garlic (minced)  
1 Tbsp ginger (minced)  
1 bunch green onion (chopped, green part only)  
1 daikon (finely julienned)  
2 Tbsp red chili flakes (coarse grind)  
1 tsp sugar

Prep Time: 25 hrs 20 min   Total Time: 25 hrs 20 min

## Instructions

Cut the cucumbers in half crosswise. Split one end of each piece with cross slices,  $\frac{3}{4}$  of the way through and place them into a bowl. Sprinkle with 3 tbsp. salt and allow them to sit at room temperature for 1 hour.

In a small bowl, combine the garlic, ginger, green onion, daikon, chili flakes, 1 tsp. salt and sugar. Mix well and refrigerate to chill.

Divide the chilled mixture into 8 parts and stuff each portion into a piece of salted cucumber. Place the filled cucumbers into a container or jar and allow to marinate for 1 day in the refrigerator before eating.

## Recipe brought to you by:

Chef Grant Sato