



Easy Korean Pickles

Ingredients

- 1 lb English or mini hothouse cucumber, thinly sliced ($\frac{1}{8}$ inch thick)
- 2 teaspoons kosher salt
- 1 teaspoon minced garlic (1 large clove), optional
- 1 tablespoon gochugaru, or to taste (or $\frac{1}{2}$ teaspoon crushed red pepper flakes)
- $\frac{1}{4}$ cup rice wine vinegar
- 2 tablespoons granulated sugar
- 1 teaspoon toasted sesame oil
- 1 teaspoon toasted sesame seeds, optional

Instructions

1. Place the cucumber slices in a bowl.
2. In a small bowl, combine the remaining ingredients and stir until sugar and salt have dissolved.
3. Pour over the cucumbers and toss to coat.
4. Let stand 10 minutes before serving. Refrigerate until ready to serve.

Notes

- You can serve these immediately after making them but they are even better if they can sit for at least an hour or overnight.
- Serve these pickles on hamburgers, Korean sloppy Joes, or just eat them as is.
- Store in an airtight container in the refrigerator for up to 2 weeks.