

# Quick Pickled Cucumbers (Oi Muchim)

*A refreshing Korean cucumber side dish that perfectly balances crisp texture with spicy, garlicky, and sesame flavors. This quick pickle provides the perfect counterpoint to rich Korean dishes.*

## Ingredients

English cucumber .....	1 large	Toasted sesame oil .....	2 tsp.
or Regular cucumbers . . .	2 medium	Sugar .....	1/2 tsp.
Kosher salt .....	1 1/2 tsp.	Toasted sesame seeds .....	1 Tbsp.
Garlic cloves .....	4	Black pepper .....	1/4 tsp.
Green onions .....	2		
Gochugaru .....	1 1/2 tsp.		
Rice vinegar .....	1 Tbsp.		

## Directions

If using regular cucumbers, peel and halve lengthwise — Mince garlic; set aside in *Small Bowl #1* — Slice green onions thinly; set aside in *Small Bowl #2* — Prepare ice water bath

1. For regular cucumbers: Remove seeds with a spoon, then slice into 1/8 inch half-moons. For English cucumber: Slice into 1/8 inch rounds. Set aside in *Large Bowl #1*.
2. Place cucumber slices (*Large Bowl #1*) in a colander, sprinkle with 1 1/2 tsp. **kosher salt**, and toss gently. Let drain for 30 minutes (regular) or 20 minutes (English).
3. Rinse cucumbers briefly under cold water. Plunge into ice water bath for 1 minute. Drain well and pat thoroughly dry with paper towels. Return to *Large Bowl #1*.
4. In *Medium Bowl #1*, combine minced garlic (*Small Bowl #1*), 1 1/2 tsp. gochugaru, 1 Tbsp. rice vinegar, 2 tsp. toasted sesame oil, 1/2 tsp. sugar, and 1/4 tsp. black pepper.

5. Add dried cucumber slices (*Large Bowl #1*) and sliced **green onions** (*Small Bowl #2*) to the bowl. Toss gently but thoroughly to coat.
6. Sprinkle with 1 Tbsp. **toasted sesame seeds**, toss once more, and let rest for *10 minutes* before serving.

## Equipment Required

- Large colander
- Large mixing bowl
- Sharp knife and cutting board
- Paper towels
- Measuring spoons
- Large bowl for ice bath
- Vegetable peeler (if using regular cucumbers)

## Mise en Place

- Prepare ice water bath before starting
- Measure all seasonings before beginning
- Have paper towels ready for drying cucumbers
- Toast **sesame seeds** if needed

## Ingredient Tips

- English cucumbers are ideal, but regular cucumbers work well when properly prepared
- Fresh **garlic** is essential - do not substitute pre-minced
- **Gochugaru** can be found at Asian markets - no good substitute exists
- Use unseasoned **rice vinegar** for better control of flavors
- Regular table salt can be used, but reduce quantity by half

## Preparation Tips

- Slice cucumbers as uniformly as possible for even texture
- Don't skip the ice bath - it ensures maximum crispness
- Pat cucumbers very dry before adding seasonings
- Adjust **gochugaru** amount based on desired heat level
- Test seasoning before final rest period

## Make Ahead & Storage

- Best served fresh, within *2 hours* of preparation
- Can be made up to *4 hours* ahead, but texture will soften
- Store leftovers in airtight container for up to *24 hours*
- Do not freeze
- Drain any accumulated liquid before serving leftover portions

## Serving Suggestions

- Perfect accompaniment to Korean BBQ or grilled meats
- Serve cold or at room temperature
- Excellent as part of a banchan (Korean side dish) spread
- Can be used as a sandwich or burger topping
- Pairs well with rice dishes and noodles