



# COLD RADISH SOUP (DONGCHIMI)

## INGREDIENTS:

- 1/2 cup of dongchimi brine**
- 1/2 cup packed pieces of dongchimi**  
(cut into matchsticks or half moons)
- 1 tsp gochugaru**  
(Korean red pepper flakes)
- 1 tsp sesame oil**
- 1/2 tsp sesame seeds**

## METHOD:

- 1. Open a jar of dongchimi.**
- 2. Scoop the radish pieces into a bowl, or if they're whole radishes, cut them into bite-sized matchsticks or half moons.**
- 3. Pour brine over the top.**
- 4. Add gochugaru, sesame seeds and sesame oil.**
- 5. Serve as a side or add ice cubes and a scoop of rice for a refreshing Korean gazpacho!**

