



RECIPES

KIMCHI BIBIM GUKSU & BIBIM SAUCE

INGREDIENTS:

1 c. packed kimchi (chopped)

¼ c. kimchi juice

¼ c. sugar

2 Tbsp toasted sesame oil

1 Tbsp gochujang

1 Tbsp rice vinegar

2 tsp shoyu

1 tsp garlic (minced)

1 tsp gochugaru or more

1 pkg somen noodles

*For additional bibim sauce, mix together:

3 Tbsp gochujang

2 Tbsp sesame oil

2 Tbsp mirin

1 Tbsp honey

DIRECTIONS:

1. Prepare sauce by mixing ingredients (all ingredients above somen noodles) together and set aside.
2. Prepare somen noodles according to package instructions. Drain and rinse in cold running water, rubbing gently several times to remove extra starch.
3. Toss noodles in sauce until well coated.
4. Garnish and drizzle with sesame oil.
5. Optional: top with julienned cucumber, carrots, teriyaki, ~~sesame seeds~~, half cut boiled egg, and Korean seasoned nori.

