

KOREAN BBQ DUMPLINGS WITH KALE, SHAVED VEGETABLES, AND CHO GOCHUJANG MAYONNAISE

Yield:8 Portions

Ingredients	Amounts
<i>Cho Gochujang Mayonnaise</i>	
Cho Gochujang Base (recipe follows)	½ cup.
Kewpie mayonnaise	1 cup
Sesame oil	2 tsp.
Salt	as needed
Lemon juice	as needed
 <i>Kale Salad</i>	
Kale, julienned	4 cups
Salt, a pinch	1 ea.
Garlic, mashed to a paste with a pinch of salt	½ tsp.
Radishes, shaved	½ cup
Cucumber, sliced thin lengthwise no seeds	½ cup
Asian pear, peeled, shaved	½ cup
Pickled Red Onions (recipe follows)	2 Tbsp.
Pickled Red Onion brine	as needed
Canola oil	1 oz.
Korean BBQ Dumplings	24 pc.

Method

1. *For the Cho Gochujang Sauce:* Combine all ingredients. Adjust seasoning with lemon juice.
2. *For the Kale Salad:* Place the kale in a bowl. Gently massage with a small pinch of salt to lightly bruise and slightly wilt.
3. Mix in the garlic paste.
4. Add in the remaining ingredients. Season with pickled onion brine.
5. *For the Korean Dumplings:* Heat a sauté pan over medium heat. Add the oil and the dumplings, flat side down. Let cook until golden brown. Flip the dumplings and brown on the other side. The dumplings should be golden brown and heated through.
6. *To Serve:* Place a mound of salad on a plate. Smear a spoonful of Cho Gochujang Mayonnaise opposite of the salad. Place three dumplings against the salad.

Variation: Season the salad with lemon juice in place of brine.

Use shaved fennel, summer squashes, or other seasonal vegetables in the salad.

PICKLED RED ONIONS

Yield: 2 Cup

Pickled Red Onions

Cider vinegar	½ cup
Garlic clove, sliced	1 ea.
Mexican oregano	½ tsp.
Black pepper, ground	¼ tsp.
Salt	as needed
Red onion, sliced thin (1/16")	1 ea.

Method

1. Bring the vinegar, garlic, and aromatics to a simmer. Hold warm, but do not reduce.
2. In a separate pot, bring water to a boil. Add the onions for 10 seconds and drain.
3. Place the onions in the vinegar mixture. Add water if necessary to cover. Adjust seasoning with salt and pepper. Let sit for 1 hour.

CHO GOCHUJANG BASE

Yield: ½ Cup

Ingredients	Amounts
Garlic, mashed to a paste with salt	1 tsp.
Gochujang	1/3 cup
Rice vinegar	1 Tbsp.
Agave syrup	1 ½ Tbsp.
Sesame oil	1 Tbsp.
Soy sauce, low sodium	1 tsp.

Method

1. Combine all ingredients. Mix until smooth.

Variation: Add 1 ½ tablespoons of water to use as a dipping sauce.

Note: Use as base for Cho Gochujang Mayonnaise.