

Red Hook Gardening Club

Recipe Series: Cold Noodles

Korean cold noodles are a traditional specialty food on the Korean peninsula. In Northeast China, it is also popular because of the large number of Koreans. Korean cold noodles are generally eaten in summer and winter. There is less soup, and more bowls are used, and dishes are also used. The practice of cold noodles is to cook the noodles, add salt, vinegar, soy sauce and other seasonings, and add green vegetables such as tomatoes and cucumbers as accompaniments. Serve with side dishes mixed with noodles and served with sauerkraut or kimchi, chili sauce or mustard



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Ingredients:

Soup Base Ingredients:

Seltzer water with ice
2 tablespoon soup base
2 tablespoon kimchi juice
1 tablespoon rice vinegar
1 tablespoon soy sauce

Other Ingredients:

Vermicelli noodles
Cucumbers
Hard Boiled Eggs
Kimchi

- Step 1..Put water in a pot, bring it to a boil, then add the vermicelli, and cook until soft.
Step 2. Drain, put in ice cold water, and drain again
Step 3. Mix all the soup base ingredients to make a cold soup
Step 4. To serve,put noodles first, then kimchi,cucumber and eggs,
Step 5. Enjoy!