



## **“Korean Cuisine!”**

### **Fresh Lettuce Kimchi**

3 heads romaine lettuce, cut into ½ inch strips  
1 cup green onions, chopped  
½ cup onions, cut into strips  
½ cup soy sauce  
¾ cup sugar, (or to desired sweetness)  
1 tsp red pepper flakes  
2 tbsp sesame seed oil  
1 tsp sesame seeds  
2 tbsp fresh garlic, minced  
1 tsp fresh ginger

#### Instructions:

1. Wash lettuce and set aside.
2. Combine all other ingredients in large bowl.
3. Mixture should be spicy and sweet—adjust to taste.
4. Toss lettuce with mixture and allow to sit 15 minutes before serving.

\*Kimchi: typically spicy Korean dish of fermented vegetables.