

**SASA at the Botanical Garden- Gourmets in the Garden June 25, 2008**  
**Thank you to all that attended!**

**Kalbi (Korean BBQ Ribs)**

2 lbs Beef Rib  
8 Tbsps Soy Sauce  
4 Tbsps Sugar  
2 Tbsps Sesame Oil  
2 tsps Garlic Chopped  
1 Tbsp Grated Pear  
1 Tbsp Grated Spanish Onion  
1 tsp Sesame Seeds  
1 Tbsp Mirin or Sake

**Summer Seaweed Salad with Cucumbers & Tomatoes**

2 oz Dry Wakame Seaweed  
1 Lemon Zest & Juice  
1 Lime Zest & Juice  
1 Cup Rice Vinegar  
½ Cup Sesame Oil  
1 tsp Soy Sauce  
3 tsps Sugar  
1 tsp Chopped Garlic  
½ tsp Chopped Ginger  
1 tsp Sesame Seeds  
1 tsp Salt  
1 tsp Fish Sauce

**Napa Cabbage & Cucumber Kimchee Slaw**

4 lbs Fresh Napa Cabbage (cut into 1 inch pieces)  
4 Tbsps Salt  
1 English Cucumber-sliced  
1 Bundle Nira (Asian Chives cut into 1 inch pieces)  
1 Tbsp Chopped Garlic  
2 tsps Chopped Ginger  
5 Tbsps Sugar  
1 Tbsp Fish Sauce  
4 tsps Chili Powder- Ichimi  
8 tsps Sesame Seeds  
5 Tbsps Sesame Oil  
8 Tbsps Rice Vinegar