

Ogo (Seaweed) Salad with Fresh Lemon Dressing

Recipe courtesy of Barbara Ishida

Recipe Summary

Difficulty: Medium

Prep Time: 15 minutes

Cook Time: 3 minutes

Yield: 4 servings

Ingredients

1 pound ogo

3/4 cup Fresh Lemon Dressing, recipe follows below

1 teaspoon minced garlic

1 teaspoon Korean chile pepper paste

1 tablespoon soy sauce

Recipe for Fresh Lemon Dressing:

1 cup lemon juice, strained

2 cups water

1/2 cup distilled vinegar

1/2 teaspoon white pepper

1 teaspoon salt

1/2 teaspoon grated lemon rind

1 1/4 cups sugar

Preparation

First, blanch the ogo in a pot of boiling water for 1 to 2 minutes. Then drain ogo and rinse under cold, running water. Next, soak the ogo in ice water for 5 minutes to seal in flavor and crunchiness. Drain well and place in a large bowl.

Lastly, add Fresh Lemon Dressing, garlic, chile paste, and soy sauce, and then mix all ingredients well.