

## Korean Spicy Conch Salad Recipe

**Ingredients:** Serves 2

500 g conch  
2 cucumber  
½ tablespoon white sesame seeds, lightly toasted  
2 tablespoons Korean hot pepper sauce  
1 tablespoon mashed, peeled garlic  
½ tablespoon lemon juice  
½ tablespoon sesame oil

**Method:**

Boil conch to done and cut to slices. Cut head and stem of cucumbers, hit lightly with back of knife and cut into inches length pieces. Mix well with Korean hot pepper sauce, mashed garlic, lemon juice and sesame oil. Place in individual small serving bowls and sprinkle more lightly toasted white sesame seeds on top before serving.

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