Homemade Calpico/ calpis yogurt drink
18 oz yogurt
¾- 1 ½ cups agave or honey
1 ½ teaspoon citric acid or lemon juice
½ teaspoon vanilla (optional)
Water as needed to thin out about 1:4-5 ratio of yogurt mix and water

1. In a pitcher whisk together yogurt, agave or honey, citric acid or lemon juice, and vanilla.
2. Dilute the mixture with water and then serve over ice.

Kimchi Soba Noodle Salad
Serves 4- 6
1 cup finely chopped kimchi, plus 2 tablespoons kimchi juice, split into ¾ and ¼ cup
2 garlic cloves
2 teaspoons grated ginger
1 tablespoon brown sugar
1 tablespoon gochujang
1 tablespoon Japanese red miso
½ teaspoon gochugaru (Korean red pepper flakes)
1 tablespoon sesame oil
1 tablespoon rice vinegar
2 tablespoons lime juice
1 teaspoon fish sauce

For Noodles:
8 soba noodles, cooked according to package and then rinsed under cold water
1 Persian cucumber, julienned
1 carrot, julienned
1- 2 radish, thinly sliced
2 eggs, hard-boiled or fried
Sesame seeds to garnish
1. In a food processor or blender, combine ¾ cup kimchi, kimchi juice, garlic, ginger, sugar, gochujang, miso red pepper, sesame oil, vinegar, lime juice, and fish sauce. Mix until well combined, taste and adjust seasoning to your liking.

2. To serve, place noodles and toppings in a bowl, place reserved kimchi on top, and sauce. Serve!