

How to make 4 meat dishes with delicious sweet and sour garlic sauce on Tet holiday

The pieces of meat that are rich, unremarkable, delicious and strange, and preserved for a long time with a simple way of cooking will definitely help you to be more gentle in preparing the tray for Tet with your family.

You want to find a new dish, not bored to improve family meals or let the gentlemen cross in the New Year, the dishes such as pickled pork, pickled beef, pickled chicken feet, . will be great suggestions.

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1. How to make beef pickled beef

Resources



1. 1 kg of cow's calf or core of many tendons
2. Delicious fish sauce
3. Vinegar, white sugar

4. Some star anise, cardamom, cinnamon, ginger, garlic, chili
5. Large glass jar for soaking
6. Boil water to cool

Making

Step 1 : Bovine beef filtered all the fat around, put in the pot with a piece of ginger smashed, a bit of cardamom smashed, a little star anise, cinnamon, a little bit of salt and then poured water to boil.

When the water boils, pay attention to remove the foam, turn on the small heat. Boiling time depends on the thickness of the beef pieces but boiled for about 30 minutes, you use chopsticks to poke at the piece of meat to see if it does not flow pink water. Just boil the ripe corn, not need to boil too much of the corn will be crushed, not delicious.

The beef is picked out, you always put in a bowl of boiled water to cool so that the meat does not darken and crispy.

Step 2 : Mix the fish sauce soaked in the ratio: 2 tablespoons fish sauce, 2 tablespoons sugar, 1 tablespoon rice vinegar, 1/2 filtered water to the pot to boil. The amount of fish sauce must be enough to soak the beef. The salty taste of different types of fish sauce, so the recipe for making fish sauce is only an estimation, when you add garlic, chili and taste so that it is okay.

Boil the freshly prepared fish sauce and let it cool.



Step 3 : When the beef and fish sauce have cooled down, you put both in a clean, dry glass jar to soak. Beef bovine must be completely submerged in fish sauce, if the cow emerges, use bamboo sticks or porcelain plates to insert.

After 5 - 7 days, you can take the beef out. Corn beef pickled with thin sauce, served with toughness, salty, sweet, sour, and spicy and blended together to create a delicious hybrid dish for Tet holiday.



2. How to make pig ear soaked in crispy crunchy sauce

Pig ear pieces are full of sour, spicy, salty and sweet flavors with a crispness that makes everyone fall in love during Tet.

Resources

1. Pork ears: 2 pieces
2. Vinegar, garlic, chili, sugar, fish sauce, onion, lemon
3. Glass bottle

Making

Step 1 : Buy pig ears and wash with salt and vinegar to remove the bad smell.



Boil water, add a little vinegar, and drop pig ear in blanching. When the boiling water picked out the ears again, put in a pot of cold water to boil. When boiled, you can add lemongrass, onion, a little lemon juice to make white pig ears better.

When the pig's ears are ripe, take them out and put them in a bowl of cold boiled water.

Step 2 : Mix vinegar, sugar, fish sauce, water similar to the corn-soaked fish sauce so that it fits well and then boil to cool.



Step 3 : When the fish sauce and pig ear have cooled down, you put the whole ear, chili, and garlic into the glass jar and pour the fish sauce into the meat. After about 5 days, you have a delicious fish sauce pickled pig ear.



Note: You can also cut pig ears into medium slices, not thick, not too thin and then drop into jars for immersion. With these, you just need to stay overnight as edible.

3. How to make fish sauce with pickled meat

Resources

1. Meat legs
2. Fish sauce, vinegar, sugar, chili, garlic, discharge, ginger
3. Wide mouth glass jar



Making

Step 1 : Buy meat and pork meat and wash it with salt.

Put the meat in the pot and fill it with water and corn on the stove. When the water boils, wait about 1 minute and then remove the meat and wash it, put in a new boiled water pot.

Ripe meat, take out immediately into a bowl of cool boiling water so that the meat is white and soft.

Step 2 : Ginger washed, garlic peeled, rinse and clean the white tubers.

Mix fish sauce, vinegar, sugar, boiled water (similar to the corn-soaked fish sauce above), you can taste it. Add new fish sauce to the pot and put it on a boiling stove. When boiling for about 1 minute, add garlic, ginger, and pour into. When the water boils back, turn off the stove.



Step 3 : When meat and pork meat sauce and fish sauce cool down, put the meat into a clean, dry glass jar and pour the fish sauce into the meat. Cover the container tightly, leave it for about 2-3 days to eat.

4. How to make delicious pickled chicken feet is hard to resist

Resources

1. Industrial chicken feet: 1kg
2. Fish sauce, sugar, vinegar, pepper, garlic, chili, ginger, lemongrass
3. Glass bottle



Making

Step 1 : Choose to buy industrial chicken feet, white legs, peel off all scales, no bruises, no graininess. Rub the chicken leg with salt and rinse it with 2 times diluted salt water. Pour chicken feet into blanched water to make it clean.

Then, boil chicken feet with a little ginger, salt. After the water boils, wait for 5-7 minutes for the newly cooked chicken feet to take out. You should not boil for too long so the chicken feet will be flabby and cracked, not delicious.

When you take out the chicken legs, immediately put in a pot of cool boiled water and squeeze a few drops of lemon to make the chicken legs white and crispy.



Step 2 : Make chicken leg soaked fish sauce (similar to making pickled beef sauce on top): mix sauce, vinegar, sugar, water and pepper to taste, then put on the pot to boil.

Step 3 : Let the fish sauce and chicken feet cool. Wash glass jar, dry. You put a layer of chicken legs, a layer of discharge smashed with garlic, chili. When finished, you pour fish sauce so that the chicken feet are covered with fish sauce.

After two days, we can take chicken legs out.

I wish you all success with delicious pickled meat dishes.

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