

How to pickle and pickle salt, indispensable sweet and sour palanquin on Vietnamese New Year

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Here is how to make delicious and popular pickled pickles on the traditional Tet holiday in 3 regions of North, Central and South.

1. How to pickle pickled salt (North)

Resources

1. 1kg of onion
2. Vinegar, sugar, salt and fish sauce



Making

Fresh onion onions are pre-prepared: cut the ends short, remove the roots, remove the outer shell to retain only the white tubers inside. Soak the bulbs in dilute salt water for about a day.



After a day, remove the onion and rinse with clean water, pour into the basket to drain.

According to this new salt, you will use fish sauce, sugar, vinegar to make nine onions rather than using salt in the traditional way. This will help white onions, crispy and long more broken.

Prepare the salted onions in proportion: 1 bowl of fish sauce + 2/3 of sugar bowl + 1 bowl of vinegar + 1.5 bowls of water. Note that you should buy delicious rice vinegar to ensure safety and delicious pickled onions. Boil the freshly prepared mixture and wait for it to cool.



Rinse, dry the jar / jar used to make salt to prevent pickles and boots, not delicious. Onions have been drained and placed in a jar and poured cold water. Note that fish sauce must be flooded with onions and if you like spicy,

you can add chili.

Cover the salt onions and leave in a cool place. After about a week you can take the onion and enjoy it.

2. How the salt of the palanquin (Southern + Central)

Resources

1. 1kg of kernels
2. White sugar, granular salt, vinegar, alum, garlic



Making

The palanquin bought and cleaned it and put it in soaked salt water and an alum. After about 1 hour to remove the alum, continue to soak the palanquin in dilute salt water.



After a day, take the tuber into a basket, wash and drain. Bring the palanquin to the sun for a day for a little wilt.

There are 2 ways to soak your palanquin:

Way 1

Add sugar to mix with palanquin, then put the palanquin into clean, dry jar for 7 - 14 days. This method helps the natural sour, crunchy, clear in color, to last for a long time without much acidity or alcohol.

The sugarcane soaked during that time was fermented and could be enjoyed. But if you want to be more sour, you can pour the cooled boiled vinegar into the pot of sugar that has been soaked.



Method 2

Mix 1 bowl of vinegar + 1/3 teaspoon salt + 1 bowl of sugar and boil to cool. After the palanquin has drained into the salt jar, pour the cooled mixture so that it covers the palanquin surface. After 2 weeks, you can enjoy the delicious, crunchy, tasty palanquin.



To make the melon look more beautiful, attractive and delicious, you should change the juice once a week and add vegetables such as carrots, onions, chili to soak together.

How salted onion, tubers are not too difficult, but you should salt at the right time to cook the pickles until the Tet holiday. Good luck!

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