

# Tell you the secret of the delicious melon dishes eaten on Tet

Pickled pickles is an indispensable dish in the spring to spring holidays, so do you know how to make delicious melon dishes? Please refer to the following methods immediately

" *The fat and red meat on the red sentence / The tree shows the green crackers .*" Old pickles is an ordinary, familiar dish in Vietnamese family's tray. Pickled melon not only helps increase the taste for the dish but also contributes to supporting the digestive organs to work well.

On Tet holiday, dishes are often high in protein and fat, very easily bored, and can cause bloating due to indigestion. In particular, next to the banh chung, frozen meat or the stock of meat stock without the pickles, it lost the meaning of the Tet tray.

The pickles in folk cuisine are processed according to the rules: sour, spicy, salty, sweet, bitter to increase the taste for the dish. Pickled pickles often crunchy, color and charming fragrance increase the quality of meals as the main source of energy for life.



It can be said that pickle is an indispensable dish in every family when Tet comes. Only with a plate of pickled pickle and crispy pickle, surely no matter how many banh chung and fish meat, your family will not feel bored. Let's find out the recipe for the delicious melon dishes to eat on Tet holiday.

## 1. Pickled onion salt

Referring to onion salt pickle, we will think of it right up to Tet, this is a traditional dish, featuring every Tet coming spring.



### **Materials needed**

1. 1 kg of fresh onion
2. Vinegar, sugar, salt
3. Box for salt
4. Rice water

### **Making:**

Fresh onions after buying freshly prepared, cut off the roots, peel off the yellow leaves outside to help the onions become beautiful. After clean processing, you will wash and soak through dilute salt water or water through rice overnight to help reduce pungent taste when eating.

After soaking for a day, you will pick up the basket and then rinse with water and drain.

Next to the stage of mixing salted onions, you mix in the ratio: 200ml of vinegar, 100 water, 50g of sugar, 20g of salt in a pot to boil, until the sugar and salt dissolve, then turn off the stove to cool. You use a jar / jar, preferably made of glass, washed and dried to help the cucumber not be stunned, mold appear on the surface that makes your onion jar look less attractive. Then you put the onions into jars / jars, use a toothpick or bamboo stick inserted on the face before pouring it into the salt water to act on the surface.

Leave on a cool, dry place, after about 5-7 days, you can take it out for your family to enjoy.

**Please refer to some equipment to make bean sprouts, salted pickles sold at online supermarket Meta.vn:**

## **2. Pickled pickles**

This dish is also quite popular, familiar to Vietnamese people in daily meals, how to do the following.

**Resources:**

1. Cabbage 10kg
2. Dried onions or green onions
3. Salt, sugar, alum
4. Glass box

**The salt method is as follows:**

You should choose the old mustard leaves and crackers, then clean and clean, cut the piece to taste 3-5cm medium, then take it to wash and soak in dilute salt water for 15-30 minutes before salt pickle.

Dried onion or pickled spring onions are also delicious, you clean, cut off the roots then cut with melon and mix with melon when salt.

Put warm water in a large bowl or pot, add salt, sugar or replace alum instead of sugar to dissolve the above spice mixture, let it cool.

Melon after soaking in salt water to remove the basket, let it dry or you can dry it to help the melon, quickly used more. Then put the melon in a glass jar, use the blister and compress to compress it into the last melon for salt water. Cover and bring the melon to store in a cool place for 3-4 days. Note to check whether melons meet requirements, you use chopsticks to take a piece to try it out, to avoid taking out too much food, pouring back into the jar will make your melon jar quickly broken. But the sour taste, depending on the taste of each person, if you see it, you can use it, not enough, you can continue to soak 1-2 days more!

### **3. Melon is sweet and salty**

This is a combination of pickles and other ingredients, helping to enhance the flavor as well as vibrant colors for the dish.

**Resources:**

1. Trench: 1 root
2. Carrots: 2 bulbs
3. Salt, sugar,
4. Onions: 1kg

**Making:**

After buying, cut off and remove the old skin outside to help it look more beautiful, then soak the rice in about 1 day before salt.

The kohlrabi and carrot peeled, washed, sliced ??about 3cm long, 1cm wide, 1cm thick.

To make pickled water, you need to prepare the boiled water to mix with salt water and sugar. After that, you put the onions, kohlrabi and carrots in a jar, pouring more water than 1 knuckle. Finally, using a large stone to compress it after a few days is OK.

**4. Melon bean sprouts**

**Resources:**

1. Parking price: 200g
2. Carrots: 1/2 bulbs
3. Chives: 30g
4. Salt, sugar

**Making:**

Purchase price to clean and drain, chives clean cut, carrots peeled, sliced.

Water used to pickle salt requires boiling water, 1 teaspoon of sugar, 1 teaspoon of salt to stir, add to the prepared bowl, chives, carrots. After about 1 day it can be taken out.

With a simple way, this melon dish will give you appetite and especially give your body a significant amount of fiber.

**5. Salt cucumbers**

**Resources:**

1. Cucumber
2. Salt, sugar, vinegar, alum

**Making:**

Melons used for salt need to select the melons, little intestines, no seeds and some flowers still stick under the fruit. Rinse, soak in boiling water for 3-5 minutes. Continue to soak in vinegar mixed with 1% alum or can you soak in salt water mixed with a little acid alum until pickles, pour the salt water and replace it with clean water several times to reduce the amount of salt.

Then soak again in 2% vinegar. It is edible for about a week. Cucumbers help heat, diuretic and edema. Pickled vinegar cucumbers also work with perforation.

**6. Melon**

**Resources:**

1. 300g of carrots
2. 300g radish
3. 200g sugar, 1/2 teaspoon of main noodles, fish sauce (salinity depending on the amount), white salt, garlic

**Making:**

Mix 20g salt with 2 liters of water. Peeled carrots, radishes, washed, sliced, sliced ??or trimmed flowers and then soaked in salt water for 30 minutes.

Pour carrots and radishes into the basket, use a towel to squeeze salt water, rinse with cold water and then spin dry, do so 3 times so that the vegetables are not salty. Place vegetables on the grill, set the oven to 100 degrees Celsius, put the vegetable blister on the second floor of the oven (from bottom to bottom) for 1 hour.

Put in 200g sugar, 50ml filtered water, boil the melted sugar and add fish sauce slowly to moderate salinity (because the fish sauce on the market has different salinity so it is not possible to give a specific dose) ). Boil the mixture and turn off the heat, remove the foam. When the sugar has stopped boiling, add 1/2 teaspoon of main noodles to stir. Peeled garlic and thin cells.

The vegetable has been dried for 1 hour, then turn off the oven, take it out to cool it, then put it in a glass jar with garlic and grated earlier. Use a toothpick or bamboo stick inserted on the face and pour fish sauce into it, cover the jar and leave in a cool place, 2 days later it can be used gradually.

With this way, you do not worry about missing jars for the traditional Tet holiday because of the cold winter. With the salty ways, I hope that in this Lunar New Year, you can show off your skills to enjoy and help your

family enjoy the new year food.

**Refer to some more articles:**

1. How to pickle and pickle salt, indispensable sweet and sour palanquin on Vietnamese New Year
2. Hand-made stir-fried spring rolls for the whole family on Tet
3. The sense of custom of smelling leaves on the afternoon of 30 Tet
4. How to plug a vase of gladiolus "thousands of hands" beautiful, playing on the New Year

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