

Vietnamese Pickled Bean Sprouts With Garlic Chives (Dua Gia)

4 cups

INGREDIENTS

- 1 lb / 16 oz mung bean sprouts
- Handful garlic chives (about 2 oz)
- 3 red chili peppers (optional)
- 1 small carrot (optional)
- 2 cups warm water
- 1/2 cup white granulated sugar
- 1 teaspoon salt
- 1 cup white vinegar

INSTRUCTIONS

1. Wash the vegetables thoroughly and drain dry. Pick up off any loose stringy ends of the bean sprouts and discard. Cut the garlic chives into 1.5-inch segments. Slice the chili peppers. Transfer everything to a large mixing bowl and set aside.
2. Make the brine. In a large bowl, mix together water, sugar, salt, and vinegar until completely dissolved.
3. Add brine to the vegetables. Toss until evenly coated and set aside for 30 minutes to wilt for easier handling.
4. Transfer vegetables to a container with a lid. Pour brine over the vegetables, making sure it completely covers the vegetables. If needed, put weights on the vegetables to keep it submerged. I like to use a small ziplock bag with a bit of water. If using a ziploc bag with water, make sure that the bag is sealed tight to prevent water from leaking into the container. Cover the container with a lid and store in the fridge. The vegetables are ready to eat in one day. Pickled bean sprouts can keep in the fridge for up to three weeks.