

Vietnamese Pickled Red Chili Peppers With Garlic (Ot Ngam Giam Toi)

Makes about 1 cup

INGREDIENTS

- 165 grams chili peppers
- 2 large garlic cloves
- 3/4 cup rice vinegar or 1/2 cup white vinegar
- 2 tablespoons granulated sugar
- 1 teaspoon coarse sea salt

INSTRUCTIONS

1. Peel the garlic. Remove stems from chili peppers. Wash, rinse and dry garlic and chili peppers thoroughly. You can leave the chili peppers and garlic whole, slice thinly or blend in a food processor for a paste-like consistency. If you don't like it too spicy like I do, thinly slice the chili peppers so that you can shake out the excess seeds in a colander.
2. Place chili peppers and garlic in a small jar with an airtight lid. Set aside.
3. In a microwave-safe bowl, combine vinegar, sugar and salt. Heat on high for one minute.
4. Pour the vinegar mixture into the jar. The hot mixture will blanch the chilies, making it vibrant red. Allow the mixture to cool then seal the jar with a lid. Store in the fridge for at least one hour before use. This will last in the fridge for 4-6 months.