

VIETNAMESE 3 COLOR BEAN DRINK

Serves about 6

INGREDIENTS

1 cup dried red kidney beans or adzuki beans
1 cup dried split/peeled yellow mung beans
2 cups coconut milk
1 ½ cups sugar (or more to taste)
1 cup of green jelly strips
2 cups crushed ice

DIRECTIONS

1. In two separate bowls, cover the red beans and yellow beans with an inch of water. Soak overnight.
2. Transfer each type of bean into its own small saucepan. Add ½ cup of sugar to each, and add more water to cover beans by an inch if necessary. Bring to a boil over high heat. Cover, and reduce heat to medium low. Stirring occasionally, simmer each pot until soft (about an hour for the red beans and 45 minutes to an hour for the yellow beans). The red beans should be whole, but the yellow beans will begin to break down. Refrigerate.
3. Meanwhile, add the remaining ½ cup of sugar to the coconut milk in a small saucepan over medium heat. Stir until the sugar has completely dissolved. Refrigerate.
4. Once components are chilled, layer equal parts in a tall glass in this order (quantities to taste): yellow bean, red bean, green jelly. Fill the rest of the cup to the brim with crushed ice, then pour coconut milk over the top.
5. Stored separately, ingredients will keep up to 5 days in the refrigerator.