VIETNAMESE DIPPING SAUCE (NƯỚC CHẤM)

UNIVERSITY OF MARYLAND EXTENSION | SHOP LOCAL EAT SMART



Ingredients:

- 3 Tbsp. Sugar, divided
- 1 Small Thai Chile, stemmed and minced
- 1 Garlic Clove, minced
- ⅔ Cup Hot Water
- 5 Tbsp. Fish Sauce
- ¼ Cup Lime Juice

Instructions:

1. Using mortar and pestle, mash chile, garlic and 1 Tbsp. sugar to fine paste (or mash to paste on cutting board using flat side of chef's knife).
2. Transfer to medium bowl and add 2 tbsp. sugar and hot water. Stir until sugar is dissolved.
3. Stir in fish sauce and lime juice.
4. Serve as a dipping sauce with your choice of food, like summer rolls.

University programs, activities, and facilities are available to all without regard to race, color, sex, gender identity or expression, sexual orientation, marital status, age, national origin, political affiliation, physical or mental disability, religion, protected veteran status, genetic information, personal appearance, or any other legally protected class.