

# Fish and Lime Dipping Sauce

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Servings: 10



This dipping sauce is as common on the Vietnamese and Thailand table as salsa is on the Mexican table. It adds an exciting kick and addictive tang to a wide variety of dishes.

## Ingredients

- 1 clove garlic, finely minced
- 1 fresh small red chili pepper, seeded and finely minced
- ¼ cup sugar
- ⅓ cup fresh lime juice, including pulp
- 5 tablespoons fish sauce
- ½ cup water

## Cooking Method

In a mortar...

- Combine the garlic, chili and sugar and mash with a pestle to form a paste.
- Add the lime juice and pulp, fish sauce and water and stir to dissolve the sugar.
- Strain the sauce into a bowl or jar and use immediately.

Or, cover tightly and refrigerate for up to 5 days.

Serving Size = 2 tablespoons