

# Fish Sauce Dip - (Nuoc Mam Cham)

Recipe is from the [www.recipehound.com](http://www.recipehound.com)

Yields: 2 Cups



Try adding shredded radish and carrot pickles as a variation on Nuoc Mam Cham.

## Ingredients

¼ cup water or fresh coconut juice  
1 tsp rice vinegar  
1 tsp sugar  
1 red chili seeded, finely chopped  
2 garlic cloves crushed  
1 tablespoon lime juice  
2 tablespoons fish sauce (Nuoc Mam)

## Cooking Method

Boil water or coconut juice with vinegar and sugar.

- Allow to cool.
- Combine chili, garlic, and lime juice, and add to the coconut mixture.
- Stir in the fish sauce.