

## Spicy Thai Dipping Sauce (Nuoc Cham)

This recipe is adapted from a recipe with the same name on [www.recipezaar.com](http://www.recipezaar.com)

Servings: 6



I agree with the original recipe author that this is really good with spring rolls or egg rolls. The proportions in this recipe are highly individual. Where I disagree is "When I make it, I often do not add two Serrano's, and I also usually end up adding more sugar." I add the pepper because it really give character to the sauce and I have increased the sugar in the recipe below. This may taste funny if you just sip it, but try dipping an egg roll in it....heaven!!

### Ingredients

¼ cup fresh lime juice  
¼ cup rice vinegar  
¼ cup Thai fish sauce  
¼ cup brown sugar  
1-2 Thai chiles or hot red chili pepper or Serrano chili, seeded and thinly sliced  
2 clove garlic, minced

### Cooking Method

Combine all ingredients in a bowl.

Let stand 10 minutes. The longer it stands the better it gets.