

vietnamese dipping sauce

m a k e s 1 c u p
3 0 s m a l l s e r v e s

Equipment:

bowl, knife, choppingboard, measuring cups, salad spinner, bowls, hand held food chopper, lemon squeezer

Ingredients:

2 TBLSPNS water
1/4 cup white sugar
1 red chilli
1 clove garlic
1/4 cup fish sauce
1 spring onion

method:

In a small saucepan boil the water and sugar together until syrupy (5 minutes).

Wash the chilli, discard the seeds, and chop finely.
Mince the garlic.

Remove saucepan from the heat and add the chilli, garlic and fish sauce. Allow to cool.

Finely chop the spring onion. Stir through sauce just before serving.

If desired, you can put a tablespoon of crushed roasted peanuts in before serving.

For the rice paper rolls.