

# chilli and lime sauce

## **Equipment:**

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

## **Ingredients:**

10 stalks & leaves coriander

½ tspn salt

6 cloves garlic

1 or 2 chillis

1 TBLSPN white sugar

juice of 3 limes\* (or lemons if no limes)

⅓ cup fish sauce (or to taste)

little bit of water

## **method:**

Be careful with the chilli; it might be EXTREMELY hot.

Deseed it, you can always add the seeds later.

Wash the coriander thoroughly. Spin dry, then separate leaves from the stalks. Chop leaves finely, set aside.

In the food chopper, put the peeled and lightly crushed garlic, coriander stalks, salt and chilli. Chop very finely, then add sugar, \*lime/lemon juice and fish sauce and blend until sugar is dissolved. You might have to transfer to a bowl if the chopper is not big enough.

Add a little water to taste.

Stir in coriander leaves and serve.

\*Before squeezing limes/lemons, roll around firmly on the bench. This helps to release the juice better.