

## Nuoc Cham - Vietnamese dipping sauce

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 1/4 cup fresh lime juice</li><li>• 1 Tablespoon rice wine vinegar</li><li>• 3 Tablespoons sugar</li><li>• 2/3 cup water</li><li>• 1/3 cup fish 1-2 Thai chillies, sliced into thin rings</li><li>• 2 cloves garlic, smashed with the blunt side of your knife, then minced</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• juicer</li><li>• large bowl</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Combine all ingredients in a medium bowl and stir to dissolve the sugar. Taste and adjust amounts, if necessary, to get your desired balance of hot, sour, salty and sweet</li><li>2. Note: You can also grind the chillies, sugar and garlic using a mortar and pestle, if desired.</li></ol>	