

Nuoc Cham (Vietnamese Fish Sauce Dip)

Makes: about 1 cup (250 ml)

Recipe source: Asian Cooking Made Easy

Preparation time: 10 minutes

Cooking time: n/a

Ingredients:

- 1 large clove of garlic, peeled
- 2 large, red chillies, seeded and chopped
- 3 tablespoons caster sugar
- ¼ cup (60 ml) lime or lemon juice
- 4 tablespoons of rice vinegar or white vinegar
- 4 tablespoons fish sauce (see Note)
- ¼ cup (60 ml) water

What to do:

1. Grind the garlic, chilli and sugar to a paste using a mortar and pestle.
2. Add remaining ingredients.
3. Mix well.

Notes:

- Alternative to fresh garlic: 1 teaspoon crushed garlic
- Alternative to fresh chillies: ½ - 1 teaspoon chopped chilli
- If using the above alternatives, you can just mix the garlic, chilli and sugar into a paste using a fork.
- If you prefer not to use fish sauce, you could replace it with soy sauce. We made this in class for a vegetarian option and the kids seemed to like it.
- Store for 4 – 6 days in the fridge in an airtight container.
- To store longer:
 - Boil the sugar with the vinegar for 2 – 3 minutes.
 - Cool.
 - Add the lime juice and fish sauce.
 - Store in an airtight container for up to 3 months.
 - Add crushed garlic and chilli when you want to use it.