

Recipe: Vietnamese Dipping Fish Sauce

Ingredients

- 3 tablespoons fish sauce
- 3 tablespoons rice vinegar
- 2 tablespoons sugar
- 2 garlic cloves
- 1 red bird's eye chilli
- 2 tablespoons lime or lemon juice



Method

1. Combine the fish sauce, rice vinegar, 125 ml water and sugar in a saucepan and place over medium heat. Stir well and cook until just before boiling point is reached, then allow to cool.
2. To serve, finely chop the garlic and chilli and stir through with lime/lemon juice. Makes 250 ml of dipping fish sauce. It can be stored in a jar or airtight container in the fridge for quite a long time.

(Note: I always keep a jar full of dipping fish sauce in my fridge for salads and daily use. It is lovely as a dipping sauce for fish & chips too.)