

# Vietnamese Vegetable Dipping Sauce With Caramelized Fish Sauce (Mắm Kho Quẹt )

Serves 3-4

## INGREDIENTS

- 5 oz pork fat (cut into small cubes)
- 1 small shallot (slice thinly)
- 1 tablespoon dried shrimp (about 10 small shrimp, presoak in warm water to soften then drain dry; chop coarsely)
- 1 garlic clove (roughly chop)
- 3 tablespoons good quality fish sauce
- 4 tablespoons granulated sugar
- Pinch black pepper
- 1-4 chili peppers (optional)
- Assorted fresh and boiled vegetables cut into sticks or bite sizes (cucumbers, carrots, broccoli, cauliflower, daikon, okra, bitter melon, op squash, winter melon, etc.)

## INSTRUCTIONS

1. In the very small clay pot, render pork fat until golden brown and crispy. Remove fried pork fat and set aside. To the rendered pork fat, add shallot, dried shrimp and garlic. Saute until fragrant.
2. Add fish sauce and sugar. Cook for 2-3 minutes until the mixture starts to boil and slightly thickens. Turn off heat.
3. Top with black pepper, fried pork fat and chili peppers. Serve sauce in a clay pot with fresh and/or boiled vegetables.