

Fermented Shrimp Paste Dipping Sauce For Green Mangoes (Mam Ruoc Cham Xoai)

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Makes about $\frac{2}{3}$ cup

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 small shallot (about 3 tablespoons finely dice)
- 1 small stem lemongrass (tender bottom part only; about 1 tablespoon finely mince)
- 4 garlic cloves (about 1- $\frac{1}{2}$ tablespoons finely dice)
- 3-4 red chili peppers (slice thin)
- 3 tablespoons fermented shrimp paste
- 2 tablespoons water
- 4- $\frac{1}{2}$ tablespoons granulated sugar

INSTRUCTIONS

1. In a medium frying pan, heat vegetable oil on high. Add shallots, lemongrass, garlic and chili peppers. Fry until fragrant (about 30 seconds).
2. Add shrimp paste and water. Stir together until shrimp paste is fully dissolved.
3. Add sugar to taste and mix until combined. Cook for 2-3 minutes on low until mixture thickens to your desired consistency. Sauce will continue to thicken once cooled.
4. Serve with peeled, sliced green mangoes.