

Thai-Style Chili, Lime, Garlic And Cilantro Dipping Sauce For Seafood (Nuoc Cham Hai San Kieu Thai)

www.vickypham.com/blog/thai-style-chili-lime-garlic-cilantro-dipping-sauce-seafood

Makes 1-1/2 cups

INGREDIENTS

- 1/4 cup hot water
- 1/4 cup granulated sugar
- 1/4 cup fish sauce
- 1/4 cup lime juice (about 1 -1/2 limes)
- 4 garlic cloves (chop finely or use a garlic press)
- 1/4 cup finely minced fresh cilantro
- 2 chili peppers (optional; finely mince)

INSTRUCTIONS

1. In a small bowl, mix together hot water and sugar until dissolved.
2. Add fish sauce, lime juice, garlic, cilantro and chili peppers. Mix well and serve immediately. If prepping in advance, do not add garlic, cilantro and chili peppers until you are ready to serve.