

Vietnamese Green Mango Sweet & Savory Dipping Sauce (Nuoc Mam Cham Xoai)

Serves 2-3

INGREDIENTS

- 1/4 cup vegetable oil
- 2 shallots (peel and thinly slice)
- 4 garlic cloves (peel and thinly slice)
- 1/4 cup granulated sugar
- 1 cup water (divided)
- 4 tablespoons fish sauce
- 2 tablespoons salted dried shrimp (rinse and finely mince)
- 2 Thai red chili peppers (mince)

INSTRUCTIONS

1. In a small saucepan, heat vegetable oil on medium low. Add shallot and fry until lightly brown (1-2 minutes). Add garlic and fry until brown. Drain fried shallot and garlic in a strainer and set aside.
2. Remove shallot/garlic oil from the saucepan and reserve it for another use. To the now empty saucepan, add sugar and 1/2 cup water. Heat sugar mixture on medium high until sugar starts to caramelize and turn color. Add fish sauce, fried shallot, fried garlic and chili peppers. Heat the mixture until it starts to thicken. Add remaining 1/2 cup water. Cook for additional 30 seconds to 1 minute until mixture is a syrupy consistency.
3. Serve with unripe green mangoes.