

Vietnamese Dressing (Nuoc Cham) Recipe

Ingredients:

2 long red chilies, seeds removed, roughly chopped
1 garlic clove
1 tablespoon shaved palm sugar
2 tablespoons lime (calamansi) juice
1/4 cup fish sauce
1 tablespoon rice vinegar

Method:

Use a mortar and pestle to pound the chili and garlic into a paste. Alternatively, chop ingredients into a paste using a small food processor. Add the palm sugar, lime juice, fish sauce, vinegar and 3 tablespoons water. Stir until the sugar dissolves.

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