

Nuoc Cham Dipping Sauce

Nuoc Cham is any one of a variety of dipping sauces common in Vietnam used for dipping spring rolls in. Its the perfect balance of sweet, sour, salty and spicy!

Ingredients:

3 Tbsp fresh lime juice (about 2 limes)

2 Tbsp granulated sugar

½ c. water

2 and ½ Tbsp fish sauce

1 small clove garlic, finely minced

1-2 Thai chilis, thinly sliced

In a small mixing bowl, combine all ingredients and whisk until completely combined. Pour into serving dish and serve with Vietnamese spring rolls.