

# *Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Vietnamese Dipping Sauce (Nuoc Cham)**

Adapted from *The Best of Vietnamese & Thai Cooking* by Mai Pham.  
Slightly sweet and sour, serve this dipping sauce with most Vietnamese foods.

Makes 1½ cups

- 1 medium clove garlic, very finely minced
- 1/2 Serrano chili, without seeds, finely minced
- 1/2 teaspoon Thai green chili paste
- 1/4 cup fish sauce
- 2/3 cup hot water
- 2 tablespoons fresh lime juice and pulp
- 2 tablespoons honey
- 2 tablespoons grated carrots and/or chopped roasted peanuts for garnish

Combine the chili paste, fish sauce, hot water, lime juice and pulp and honey in a small bowl. Stir in the minced garlic and chili. Alternatively, place these ingredients in a blender and blend till almost smooth.

Place the sauce in dipping bowls. Garnish it with the grated carrots and/or chopped peanuts.

