

Note: An ever present ingredient in Vietname cooking and as a table side dish. There are many variations and different tastes. Mine emphasizes the tropical flavor of fresh lime, a must ingredient. The stuff served in Vietnamese restaurants in NYC, Montreal etc is just sweet water! Ugh. This recipe is real Nuoc Cham. Yummy!

In a 1-quart mason jar place

4T (1/4c) white sugar

1/2c rice vinegar

1/2c nuoc mam (Vietnamese fish sauce, buy best variety, "nhi"=first pressing)
juice of 3 limes (about 1/2c+ with pulp)

4 cloves garlic, crushed

1T red pepper flakes (pepe rosso)

Shake well to dissolve sugar.

Leave at room temperature 2 hours, refrigerate thereafter.

Keeps indefinitely. Use generously with soups, salads and anything else.

Note: OK to replenish red pepper flakes and garlic to taste as depleted.
(I make a double recipe. A tasty sauce for any Asian dish.)