



## CHILI-LIME SAUCE (JAEW)

20 MINUTES

$\frac{3}{4}$  CUP

This sauce strikes a balance of salty and tangy with a touch of sweet and heat. The toasted rice adds a unique flavor and gives the sauce clingability. It's potent stuff, so spoon it on sparingly.

### INGREDIENTS

<b>1½</b>	TABLESPOONS JASMINE RICE
<b><math>\frac{3}{4}</math></b>	CUP FISH SAUCE
<b>3</b>	TABLESPOONS LIME JUICE
<b>1</b>	MEDIUM SHALLOT, MINCED
<b>2</b>	TABLESPOONS FINELY CHOPPED FRESH CILANTRO
<b>1</b>	TABLESPOON PACKED LIGHT OR DARK BROWN SUGAR
<b>2</b>	TEASPOONS RED PEPPER FLAKES

### DIRECTIONS

In a small skillet over medium, toast the rice, occasionally shaking the pan, until golden brown, about 5 minutes. Transfer to a spice grinder and let cool completely, then pulse to a coarse powder, 8 to 10 pulses. Transfer to a small bowl.

To the rice powder, stir in the remaining ingredients and 1 tablespoon water. Cover and refrigerate for at least 1 hour before using; bring to room temperature before serving. (Leftovers can be refrigerated in an airtight container for up to 3 days; the sauce will thicken slightly.)