

Nuoc Cham Sauce

Ingredients:

6 tablespoons fresh lime juice
3 tablespoons Asian fish sauce (preferably nuoc mam)
1/4 cup sugar
1/2 cup warm water
1 garlic clove, forced through a garlic press
2 small thin fresh red or green Asian chilies (1 to 2 inches long) or serrano chilies, seeded and chopped fine (wear rubber gloves)

Method

Step 1

In a small bowl stir together all the ingredients until all the sugar is dissolved

THE
COOKERY

by The Secret Jozi Chef

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