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