

Dipping Fish Sauce (Nuoc Mam Pha) Recipe

Ingredients:

- 1/4 cup Fish Sauce (We seem to like Squid brand)
- 1 1/4 cup Water
- 1/4 cup sugar
- 1/4 cup lemon or lime juice or vinegar (Or mix of the two)
- Couple cloves of crushed garlic
- Chili Garlic Sauce to taste

Preparation: Mix everything together and stir well (with a chop stick?). Serve. Should make about 3/4 of a mason jar of this size. Refrigerate.

A few notes:

- It's basically a 5:1 ratio of water to everything else.
- Adjust as necessary to fit your taste, one of the great ideologies of the Vietnamese eating experience that will be discussed in the future!

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