

Dipping Sauce - Vietnamese

Total Yield: 1 cup

Components

Vinegar - Rice Wine		4 floz
Sugar - Granulated		4 oz
Fish Sauce		1 floz
Juice - Lemon		1 tbsp
Sauce - Sambal Olek		2 tbsp
Garlic - Cloves	Chopped	1 oz
Onion - Green	Finely Chopped	2 tbsp
Cilantro	Finely Chopped	1 tbsp
Mint - Fresh	Stems Removed, Finely Chopped	1 tbsp

Notes

This is an adaptation of Nam Jeem or Hot and Sweet Dipping Sauce. We prefer Viet Huong Three Crabs Brand Fish Sauce

Note: you can adjust the degree of heat and acidity by adjusting the vinegar and sambal olek accordingly