

# VIETNAMESE DIPPING SAUCE (Nuoc Cham)

**F EASY**

Last Modified: 12/01/2018

PREP: 15 Min  
COOK: 20 Min  
STOVETOP

SAUCE

**MAKES 1 CUP**

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Granulated Sugar	
1	Cup	Water	Warm
1/4	Cup	Fish Sauce (Three Crabs)	
1/2	Small	Lime	Juiced
1/4	Cup	Distilled White Vinegar (Heinz)	
4	Cloves	Garlic	Minced
1 +/-	Tbsp	Chili Garlic Sauce (Huy Fong)	To Taste

## OPTIONAL

1	Tbsp	Fresh Ginger (Peeled)	Minced
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## PREPARATION

<b>FACTOID</b>	This Dipping Sauce is used extensively in Vietnam for nearly everything. Nuoc Cham is with Garlic and Nuoc Cham Gung is made using only Ginger - You can also make it using both Garlic and Ginger if you want.
<b>OPTION</b>	If desired, during the cooking stage, you can reduce the mixture until it thickens nicely and it then becomes a super tasty drizzling Sauce. Be CAREFUL to not let it burn.
<b>FACTOID</b>	A little about Fish Sauces.....Each "Brand" is different - Some having mild or strong fish flavors. Fish Sauce should <u>NOT</u> contain any Sugar (Only those made in the USA do - AVOID THEM). This list is in strength order, strongest taste to mildest taste: Tiparos, Flying Lion, Red Boat and Three Crabs. The last two are worth searching for, Three Crabs is light amber in color and mild tasting and Red Boat is dark amber and slightly stronger in flavor.
<b>TOOLS</b>	1) Small Saucepan
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside.
<b>PERSONAL NOTE</b>	The 1/4 cup of Fish Sauce makes this dish a bit too Fishy for my taste, I have reduced it to 2 tablespoons.
<b>1</b>	In a small Saucepan over medium heat, mix the Water and Sugar and Wisk until the Sugar has completely dissolved, Add in the Fish Sauce, Lime Juice, Vinegar, Garlic Chili Sauce and Garlic and / or the Ginger and mix well, heat until the Sauce becomes semi-transparent.
<b>SERVE</b>	Let it cool to room temperature before serving.
<b>NOTE</b>	The Sauce will store in a tightly sealed glass jar in the refrigerator for 3 to 4 weeks. While it is best fresh, it is still great after storage.

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