

# Nước chấm – Traditional Vietnamese Sauce

## **Ingredients:**

80ml water

70ml fish sauce

60g brown sugar

40ml limette juice

1/2 tbsp chopped garlic

1/2 of fresh chilli

few slices of carrot and daikon (white radish)

## **How to make it:**

1. Add to the water sugar, limette juice, fish sauce and mix until sugar dissolves. Then put chopped garlic and chilli.
2. Add slices of carrot and daikon.

Serve with e.g. Spring Rolls (Nem Ran) or Bun Bo noodles.