Smithsonian FOOD HISTORY | COOKING UP HISTORY

Nước Chấm

Featured on November 9, 2019 for "Vietnamese Cuisine in Lincoln, Nebraska" demo with Thuy and Khanh Nguyen

Nước Chấm

Ingredients

1 cup water
¼ cup nước mắm (fish sauce)
¼ cup sugar
1 tsp of vinegar
1 tsp of fresh lime juice
1 tsp of chili garlic paste

Directions

In a small bowl, mix together sugar with water until dissolved. Add nước mắm, vinegar, lime juice and chili garlic paste. Taste and adjust to your liking.

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