

## Fish Dipping Sauce

**Season:** All

**Makes:** Approximately  $\frac{3}{4}$  cup

**Fresh from the garden:** chilli, garlic, lime

Part of the attraction of dumplings is dipping the hot parcels into a dark, spicy dipping sauce. You can decide how much you want to dip! This sauce goes well with **Prawn & Pork Dumplings**.

### Equipment:

metric measuring spoons  
and cups  
clean tea towel  
chopping board  
cook's knife  
juicer  
saucepan  
wooden spoon  
jar with lid

### Ingredients:

3 tbsp fish sauce  
3 tbsp rice vinegar  
2 tbsp brown sugar  
 $\frac{1}{2}$  cup water  
2 garlic cloves, finely chopped  
1 long red chilli, thinly sliced  
2 tbsp lime juice

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Combine the fish sauce, rice vinegar, sugar and water in the saucepan.
3. Place over a medium heat and stir well. Cook until just before the liquid starts to boil, then remove from the heat and set aside to cool.
4. Add the garlic and chilli, then stir in the lime juice.
5. Store in a tightly sealed jar in the fridge for up to 5 days.

