

Nuoc Mam – dipping sauce for Cha Gio

1 red or green hot pepper

2 tablespoons warm water (vinegar and water should be adjusted according to vinegar strength)

1/2 carrot, cut in thread like pieces

1 tablespoon vinegar

1 – 1/2 teaspoon sugar

Juice from one half of a lemon

3 tablespoons fish sauce

2 garlic buds, crushed

From the *International Cookbook*, Topeka, 1977