
Vietnamese Dipping Sauce

From the Kitchen of Brett Broussard

1/4 cup fish sauce
1/4 cup sugar
1/3 cup water
2 tablespoons lime juice
2 teaspoons rice wine vinegar
1 clove garlic (finely diced)
1 small jalepeno pepper (finely diced)
1 tablespoon shredded carrot
1 teaspoon chili garlic sauce or sriracha

Set the carrots aside. Add the remaining ingredients in a bowl and mix it together until the sugar completely dissolves. Add the shredded carrots right before serving. Makes about 1 cup of sauce.
