

Vietnamese sauces |

Recipe for 12 tapas

Description

Sauce recipes that will fit right in with your Vietnamese recipes.

Note

These sauces can keep for a month in the fridge.

Ingredients

Diluted fish sauce (Nuoc Man Chua)

- 60 Ml Sugar
- 125 Ml Water
- 60 Ml Fish sauce
- 60 Ml Lime juice

Green onion sauce

- 50 Gr Smoked bacon
- 250 Ml Vegetable oil
- 12 Unit(s) Green onion

Preparation

- Preparation time **30 mins**

Diluted Fish sauce (Nuoc Man Chua)

In a bowl, add all your ingredients and mix until the sugar is completely dissolved. You can replace the lime juice with some rice vinegar.

Green onion sauce

Cut the bacon in small cubes. Cut the green onions in small pieces.

In a pan, fry the bacon cubes until crispy, pour the oil then add the green onions. Mix together, heat back up. Then remove from heat and stir regularly.

Bon appétit!