

Asian Spicy Dipping Sauce

(Nice with meats or fish)

1 1/4 cups granulated sugar
1/2 cup rice wine vinegar
1 lemon, zested and juiced
1 tablespoon soy sauce
1 teaspoon salt
2 teaspoons Thai fish sauce
2 teaspoons minced ginger
2 teaspoons minced garlic
1 teaspoon crushed red pepper flakes
1 tablespoon grated carrots
1 tablespoon chopped cilantro

In a small saucepan over medium heat, combine the sugar, vinegar, lemon zest and juice, soy sauce, salt, fish sauce, ginger and garlic.

Bring to a boil, stirring often.

Reduce the heat to a simmer and cook for 5 minutes.

Strain sauce into a clean, non-reactive bowl, and add the crushed red pepper flakes.

Allow the sauce to cool completely before adding the carrots and cilantro.

Submitted by Joan Ethier