

# Spicy Thai Sauce

**Category:** Asian - General

**Servings:** 2

**Rating:** 10

**Source:** Bon Appetit

## Description:

We had this sauce with a forgettable Thai crab cake recipe, but it would be fabulous with spring rolls.

## Ingredients:

!cucumber	1/4 cup, peeled and seeded, finely grated
!sesame seeds	1 teaspoon
!garlic	1 teaspoon, minced
red bell pepper	2 teaspoons, minced
!water	2 tablespoons
!lime juice	2 tablespoons
!sugar	5 tablespoons
!rice vinegar	1/2 cup

## Instructions:

Combine the rice vinegar, sugar, lime juice, water, red pepper, garlic, and sesame seeds in a bowl and stir until the sugar dissolves. Mix in the cucumber and let stand for 30 minutes to allow the flavors to blend.