

SPRING ROLL DIPPING SAUCE



These dipping sauces are excellent for spring rolls or just about anything!







INGREDIENTS

FISH SAUCE DIP

- 1/3 cup sugar
- 3 cloves garlic, chopped
- Juice of two limes
- Splash of fish sauce

PEANUT BUTTER DIP

- 1/2 cup peanut butter
- 1/4 red onion, chopped
- 1/4 cup light oil

METHOD

Fish Sauce Dip

Chop garlic and toss it in sugar. Heat on low, stirring constantly until

sugar bubbles and melts completely. Remove from heat and slowly add 1 cup water - carefully because it will boil! Stir until sugar dissolves and cools. Add lime and fish sauce. Serve.

Peanut Butter Dip

Heat oil and slowly cook red onions until crispy. Add smooth peanut butter and simmer on low until rolls are ready. Stir and serve warm.