



Vietnamese Light Dipping Sauce



Ingredients

- 1 cup raw Shrimp Shell
- 2 cups Water
- 3 1/2 tablespoons Vietnamese Fish Sauce
- 4 tablespoons Sugar
- 1 teaspoon Rice Vinegar
- 1 Serrano Chili, cut into thin rings



Place the shrimp shells and water in a small pan. Bring to a boil, reduce heat and simmer for approximately 5 minutes.



Strain and discard the shrimp shells and set aside to cool.

Measure 1 cup shrimp broth and place in a bowl. Add the fish sauce, sugar, vinegar and chilies and stir well.

This Vietnamese Light Dipping Sauce will keep up to 2 weeks refrigerated in an airtight container.