

Classic Vietnamese Dipping Sauce (Nước chấm)

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Try this sweet & tangy classic Vietnamese dipping sauce known as Nước chấm. Made with fish sauce, fresh lime juice, garlic & sugar. A delicious spring roll dipping sauce or vermicelli sauce!

Prep Time
5 mins

Total Time
5 mins

Course: Sauces Cuisine: Asian, Vietnamese Servings: 4 Calories: 60kcal

Ingredients

- ¼ cup fish sauce - see Note 1; vegetarian option in Note 2
- ¼ cup sugar
- ⅓ cup water
- 2 Tablespoons lime juice - freshly squeezed (about half a lime)
- 2 teaspoons rice wine vinegar - see Note 3
- 1 clove garlic - finely diced
- 1 small Thai chili pepper - finely diced
- 1 Tablespoon shredded carrot
- 1 teaspoon chili garlic sauce - (optional)

Instructions

1. Set the carrots aside. Add the remaining ingredients in a bowl and mix it together until the sugar completely dissolves. Add the shredded carrots right before serving. Makes about 1 cup of sauce.

Notes

1. **Fish sauce brands:** Different brands of fish sauce vary by saltiness and intensity. You may need to adjust the amounts slightly to according to your taste. If you find it too salty, add more water and sugar. For a tangier sauce add more lime juice or vinegar.
2. **For a vegan/vegetarian option:** replace the fish sauce with light soy sauce. Dark soy sauce overwhelms the sauce and makes it too dark.
3. You can skip the vinegar and replace the amount with lime juice but I prefer adding a bit of vinegar because it gives the sauce a bright flavor that the lime juice lacks. The lime juice adds a nice citrus flavor but isn't as tangy as vinegar.
4. **Storing leftovers:** Place leftovers in an airtight container in the fridge for up to one week.
5. **Make ahead:** If you plan on making this ahead, leave out the shredded carrots and store

the sauce in the fridge for up to 2 weeks. Add the shredded carrots right before serving.

6. Serve with these fresh vegetarian summer rolls.

7. This recipe is featured in 3 Classic Spring Roll Dipping Sauces.

Nutrition

Calories: 60kcal | Carbohydrates: 15g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 1204mg | Potassium: 54mg | Fiber: 1g | Sugar: 14g | Vitamin A: 626IU | Vitamin C: 5mg | Calcium: 6mg | Iron: 1mg