

Sweet Fish Sauce

Let me show you a new way to make sweet fish sauce with less fish sauce. I make a big jar, so it's ready for salad rolls and vermicelli bowls. —Ly ♥

FAMILY BATCH ♥



MAKES
About 1.5 L
(1 big jar)



PREP TIME
10 min



COOK TIME
No cooking

Ingredients

IN A BIG JAR

4 cups	warm water
1½ tsp	salt
½ cup	fish sauce
1½ cups	sugar
1 cup	vinegar



TO FINISH

2 shallots	thinly sliced
4-5 cloves	garlic, minced
30 g	shredded carrot as much as you like

Sliced chili

optional, if you like it spicy

Crushed peanuts

to serve



STORAGE

Keeps in the refrigerator for up to 2 months.



Keep it fresh in the fridge!

Method

1

Mix

In a big jar, combine the warm water, salt, fish sauce, sugar and vinegar. Mix well until the sugar and salt are fully dissolved, then give it a taste.



2

Add the shallot, garlic & carrot

These are the three you can't miss. Well, you could skip the carrot, since it's just for color, but I like it: it makes a vermicelli bowl look so nice.



3

Make it spicy

If you like it spicy, add some sliced chili.



4

Serve

Spoon some into a small bowl and add crushed peanuts. Dip salad rolls or spring rolls, or pour it over a vermicelli bowl.



SMALL BATCH

In a bowl, stir ½ cup fish sauce, ½ cup sugar and 1 cup + 2 Tbsp water until the sugar dissolves. Add ¼ cup fresh lime juice and 1 tsp vinegar, then 1 thinly sliced shallot, 2 cloves minced garlic and chilies to taste. *It's a slightly different recipe: it doesn't use salted fish, so the sauce comes out a little darker, but it tastes just as good.* —Ly ♥

WATCH ME MAKE IT



Sweet Fish Sauce
* Less Fish Sauce



SCAN TO WATCH