

- 1/4 cup fish sauce
- 1/4 cup brown sugar
- 1/4 cup white vinegar
- 1/2 cup water
- 1-2 chopped garlic cloves (optional)
- 1-2 tbsp finely grated carrots (optional)
- 1-2 tbsp chopped fresh cilantro (optional)

- 1. Mix ingredients together in mason iar
- 2. Put lid on and shake. Refrigerate.
- 3. Add chopped fresh chilis, garlic & carrots, chopped cilantro to tastes before you serve.
- 4. Serve with Vietnamese egg rolls, spring rolls, and other dishes





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