Hmong Hot Dipping Sauce

By: CSA Book (Adapted) | Yield: 5 | Prep: 10 min



Ingredients

- 1 each — Habanero pepper (chopped)
- 2 tbs — Cilantro (chopped)
- 1 lime — Juice of lime
- 1 tbs — Fish Sauce
- 3 each — Cayenne peppers (chopped)

Directions

Take coarsley chopped peppers and cilantro and use mortar/pestle to mash to a paste (some chunks are okay). The original recipe says not to use a food processor, but you can, just keep the texture from liquifying. Be careful, it will splatter. Add Fish sauce and lime juice and mix thoroughly. Best if it chills for a few hours to combine.

Notes

This is more of a relish and is great on stir frys. The original recipe calls for Thai peppers, but we used what we had and it was awesome.