

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Nam Prik (Basic Thai Hot Sauce)

A simple version of a classic Thai sauce. Dried shrimp can be found at many specialty Asian groceries. Will you try this sauce? Repeat after me: Yes Siam...

2 Tbsp dried shrimp, minced
6 cloves garlic, minced
4 dried red chiles, with seeds, chopped
1 tsp white sugar
3 Tbsp fish sauce (Nam Pla or Nuoc Mam)
3 Tbsp lime juice
2 fresh Serrano chiles, seeded, minced

Place shrimp, garlic, dried chiles and sugar in a blender and process until well blended. Gradually add fish sauce and lime juice, pulsing blender to combine. Transfer mixture to a small serving bowl and add fresh chiles.

Keeps well under refrigeration. Gets hotter over the first couple of days!

In Thailand, cooks often add bits of Makuea Puong, or pea eggplant. This petite vegetable is very hard to come by in the U.S., but if you can find it, by all means add some minced to the Nam Prik at the end. That makes the sauce very authentic!

Yield: About $\frac{1}{3}$ cup, or six to eight servings

Preparation time: 20 minutes

