

Thai dipping sauce for BBQ meats

Ingredients

- 1 T chili flakes
- 1 T chopped cilantro and roots
- 1 T fine chopped scallions
- 1/4 c fish sauce
- 5 T lime juice (fresh)
- 1 T uncooked sticky rice grains

Instructions

In a dry skillet, toast the rice grains until a dark gold. Grind coarsely - you want a coarse grind, not a fine powder.
Mix all the ingredients together.
Taste, and add cold water as needed.