

Chili Lime Dressing (Nahm Jim) - Asia

Most Asian recipes call Cilantro - "Coriander".

Ingredients:

- 2 Cloves Garlic
- 1 teaspoon Chopped Ginger
- $\frac{1}{4}$ Serrano Pepper, remove seeds
- $\frac{3}{4}$ C Cilantro Leaves (2 big handfuls)
- 4 T Sugar or Honey (Asia uses Grated Palm Sugar)
- 4 T Fish Sauce or Clam Juice
- 1 C Fresh Lime Juice



Instructions:

Place all ingredients in a blender and blend until smooth.

Taste for the balance of the flavors.

For sweetness add more sweetener, for a more salty flavor add more fish sauce.

Experiment with this recipe. Make it a family favorite.

Here is a great variation is below:

Peanut Nahm Jim

Same ingredients above, just add
 $\frac{1}{2}$ C roasted Peanuts.

Yields 12 servings

