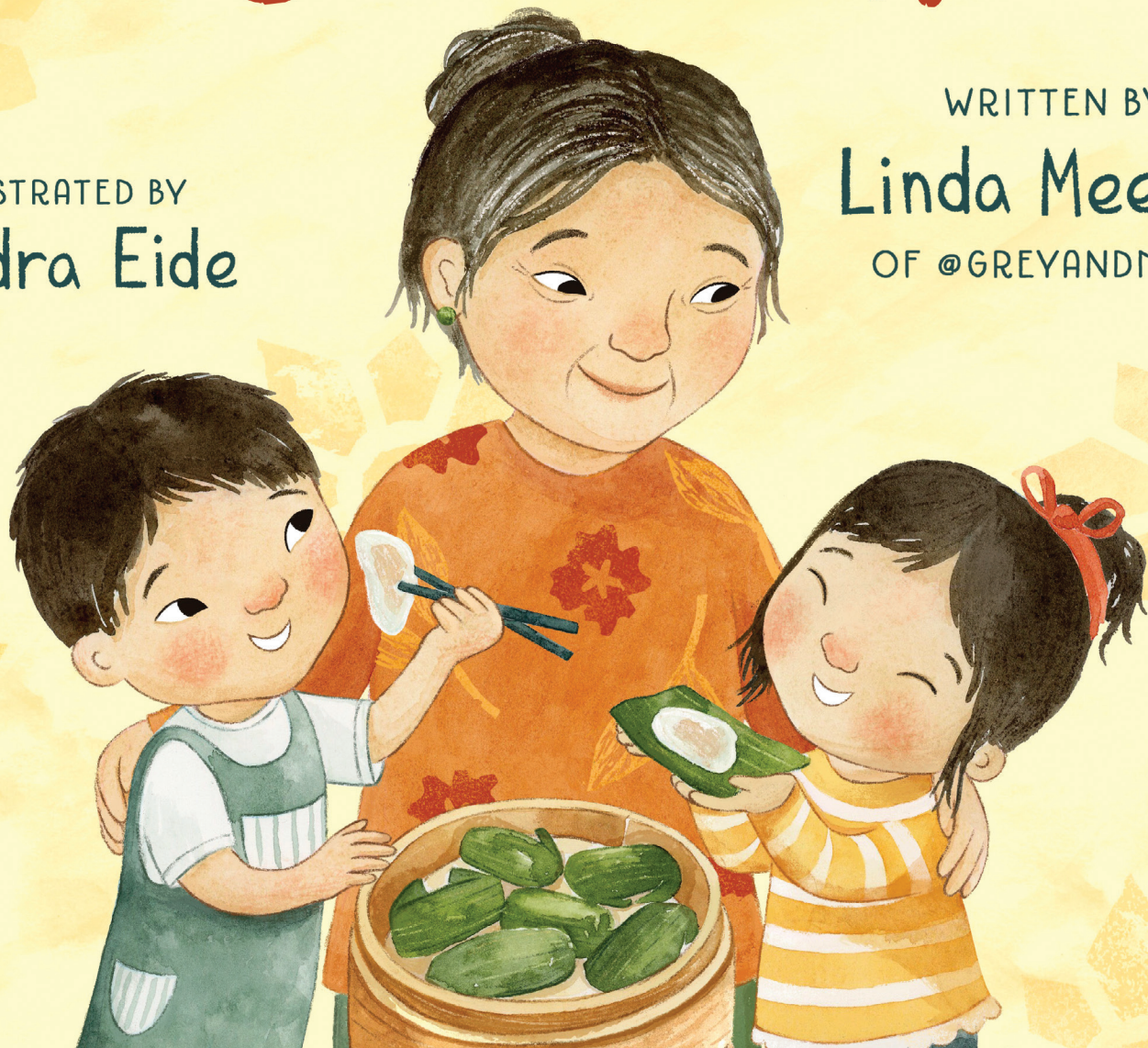


# What's in a Dumpling, Grandma?

ILLUSTRATED BY  
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OF @GREYANDMAMA



A PDF COMPANION TO THE AUDIOBOOK



*What's in a Dumpling, Grandma?*

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# Ngoai's Famous Fish Sauce



**SERVES: 4 | TIME: 5 MINUTES**

This sauce is a traditional and delicious topping for dumplings, noodles, vegetables, and more.

1/4 cup fish sauce

1/2 cup water

1/4 cup sugar

juice from 1/4 lime

1 Tablespoon minced garlic (optional)

Thai pepper, sliced, to taste (optional)

1. In a saucepan mix fish sauce, water, and sugar.
2. Heat on medium-high and stir frequently until sugar is completely mixed in.
3. Remove from heat and let cool.
4. Add lime juice. Add minced garlic and a sprinkling of sliced Thai pepper, if desired.

