

Nam Phrik Talay

This tart nam phrik is a staple on Thailand's beaches. The fresh citrus flavor pairs beautifully with grilled shrimp and other seafood.

TOTAL TIME: 5 minutes

MAKES: 1 cup

5 cloves garlic

**12 green Thai bird chilies,
stemmed**

2 tablespoons cilantro

1 tablespoon palm sugar

½ cup freshly squeezed lime juice

¼ cup white vinegar

¼ cup fish sauce

Zest of 1 lime

Pinch of salt

WHAT TO DO:

Place first four ingredients in a food processor and pulse to a chunky texture (but not a paste). Transfer to a mixing bowl. Add remaining ingredients and whisk well.

*—Adapted from Ann Redding
of Uncle Boon's, New York.*