

### **Ebi Kuzu Kiri sauce**

A sharp, intense sauce for finishing or dipping, with lots of citrus flavors balanced by the richness of the oyster sauce. This will keep for up to 10 days in the fridge.

Make: ½ cup

2 teaspoons sugar  
2 tablespoons fish sauce (*nam pla*)  
1-tablespoon oyster sauce  
Juice of 3 limes

Gently heat the sugar and fish sauce until the sugar dissolves. Let cool and combine with all oyster sauce and lime juice.