



## Vietnamese Salt, Pepper & Lemon Dipping Sauce

The salt & pepper squid at Sydney's Red Lantern Vietnamese restaurant is legendary. The thin crisp batter, tender loligo squid and use of fresh hot oil all contribute to its popularity. But for me it's really just an excuse to eat the addictive salt, pepper and lemon dipping sauce that accompanies it, called muối tiêu chanh in Vietnamese.

**Makes 2 tablespoons (40ml)**



### INGREDIENTS

- 2 tablespoons strained lemon juice (40ml)
- 1 teaspoon finely ground white pepper
- ½ teaspoon salt flakes, crushed

### METHOD

1. Combine all ingredients, mixing well.