

Summer Rolls with Peanut Sauce

Chef Jenn Magrey

Ledyard Farmers Market

1 package Rice Paper Wrappers – Found in Asian Markets and some health food stores, even Ocean State Job Lot

Veggies- Carrots, peppers, cucumbers, beets, scallions, red cabbage – shredded or cut into thin julienne pieces –

Featuring vegetables from Hidden Brooke Gardens and Lopresti Farm

Vermicelli Rice Noodles – cooked to package directions and snipped with scissors to make into smaller noodles – Toss in a little sesame oil to prevent sticking - Found in Asian Markets and some health food stores and some grocery stores in the international section

Basil Leaves – lopresti

Dip the rice paper in a shallow dish of water just until slightly pliable.

Working quickly, top the wrapper with the rice noodles, a few slivers of veggies, a couple basil and mint leaves.

Roll the rice paper up quickly and fold in the sides to form an envelope type package. Try to make as tightly as possible.

Enjoy with peanut sauce!

May add Shrimp, avocado, chicken, other veggies, etc.! Sky is the limit!

Peanut Sauce-

1/2 cup peanut butter

1/4 cup soy sauce

1 tablespoon grated fresh ginger or ginger jam from Country Roads

2 cloves grated garlic

2 Tablespoons rice wine vinegar

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1/4 cup sweet chili sauce

The juice of 2 limes

2 tablespoons sesame oil

Mix together well using a whisk

May add more seasonings to your liking. More heat or soy...etc.