

## Spring Rolls

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
rice paper tortillas	8	
rice vermicelli noodles	1/3 package	
basil leaves	8 large	
mint leaves	24	
cilantro	½ bunch	
carrot	2	peeled & julienned
cucumber	1	peeled & julienned
avocado	1	peeled & sliced thinly lengthwise
romaine lettuce	3 leaves	chopped cross-wise
lime juice	¼ cup	
lemon juice	¼ cup	
white sugar	¼ cup	
rice vinegar	1 TBLSP	(Unseasoned rice vinegar)
fish sauce	1 tsp	
garlic	2 cloves	
shallot	1 tsp	
cilantro	2 TBLSP	
hot pepper flakes	½ tsp	
roasted peanuts	¼ cup	chopped

- Make the dipping sauce: Blend ingredients from lime juice to hot pepper flakes in a blender.
- Arrange ingredients from basil leaves to lettuce like an assembly line.
- In a large, shallow bowl, pour boiling water over the rice noodles and soak them for 5 minutes. Drain and place on a plate in the assembly line.
- In a large, shallow bowl, pour very hot water. Dip one rice paper tortilla into the water and keep turning it until it softens, but not too much.
- Take out the tortilla, and place it on a sheet of parchment paper on the counter.
- In the middle of the tortilla, place 1 basil leaf, 3 mint leaves, and some sprigs of cilantro, face side down. This is the first layer. The second layer has some carrot, cucumber, then avocado. Layer three has rice noodles and lettuce. The layers should not be too tall.
- Fold the sides of the rice paper toward the middle, then fold the ends toward the middle. This recipe makes 8 spring rolls.
- Pour the dipping sauce into small bowls. Sprinkle chopped peanuts over top just before serving so the peanuts don't get mushy. Provide a spoon for each sauce bowl.

**NOTE:** The sauce does not permeate the rice paper, so the first bite of spring roll is missing the yummy sauce. Use a spoon to spoon some sauce into the spring roll before each bite. For a party, it is fun to let each guest assemble his own roll at the table. These are eaten with one's fingers, so provide extra napkins.