

Shrimp Summer Rolls

Yield: 10 appetizer-size rolls

Roll Ingredients:

3 cups water
15 peeled and cooked medium-size shrimp
2 ounces rice noodles
5 (8-inch) round sheets rice paper
3 tablespoons hoisin sauce
2 cups shredded Napa cabbage
2 tablespoons fresh basil, chiffonade
2 tablespoons fresh mint, chiffonade
1 small cucumber, seeded and julienned
1/2 red bell pepper, julienned
1/2 carrot, julienned
1/2 Daikon radish, julienned



- Step 1:** Make the dipping sauce and refrigerate until ready to use.
- Step 2:** Place the noodles in a large bowl and cover them with boiling water. Let noodles stand in the hot water for about 5 minutes. Drain the noodles well.
- Step 3:** Add cold water to a large, shallow dish (a baking sheet) about 1 inch deep. Place one rice paper sheet in water. Let stand 2 minutes or until soft (if you leave them too long in the water they become soggy). Place rice paper sheet on a flat working surface.
- Step 4:** Spread 1 teaspoon of hoisin sauce in the center of the sheet and spread. Next, place 3 shrimp, 1/4 cup Napa cabbage, about 2 1/2 tablespoons noodles, 1 teaspoon basil, 1 teaspoon mint, some cucumber pieces, some strips of bell pepper, some strips of daikon radish and some strips of carrot.
- Step 5:** Fold the sides of the sheet over the filling, roll-up like a jelly roll, and gently press seam to seal. Place roll seam side down on a serving dish and keep covered with plastic wrap.
- Step 6:** Repeat steps 3 – 5 for the remaining 4 rolls..
- Step 7:** When you are ready to serve, cut each roll on a bias and stand them up on your serving platter. Serve the rolls alongside the dipping sauce.

Spicy Peanut Dipping Sauce Ingredients:

2 tablespoons fresh cilantro leaves, finely chopped
1 tablespoon smooth peanut butter
1 teaspoon sesame oil
2 tablespoons soy sauce
2 tablespoons brown sugar
1 clove garlic, minced
1 teaspoon hot chili sauce
2 teaspoons rice wine vinegar
1 tablespoon warm water

Directions:

Place all ingredients into the bowl of a mini-food processor. Process until smooth. Serve at room temperature alongside spring rolls.

Ginger Dipping Sauce Ingredients:

2 tablespoons low-sodium soy sauce
1 tablespoon water
1 tablespoon brown sugar
1 tablespoon cilantro, chopped
1 tablespoon fresh lime juice
1 teaspoon fresh ginger, minced
1 teaspoon chili paste or chili oil
1 garlic clove, minced

Directions:

Whisk together all ingredients in a small bowl. Serve sauce alongside the summer rolls.