VIETNAMESE-STYLE SUMMER ROLLS WITH DIPPING SAUCES

INGREDIENTS

½ cup bean sprouts (optional)
⅓ head of green cabbage, sliced very thin
5 green onions, chopped
1 cup fresh herbs (use cilantro, basil, and/or mint)
½ cup carrots, peeled and then grated or julienned (thinly sliced)
1 cucumber, peeled and julienned
1 cup thin noodles, pre-cooked (use rice, Chinese or bean thread noodles)
rice paper or tapioca wrappers (sold in the international aisle or Asian markets)

optional additions:
cooked shrimp
avocado
tofu
FoodPrints Ginger Soy Dipping Sauce
FoodPrints Sweet Chili Dipping Sauce
FoodPrints Peanut Dipping Sauce

This recipe makes vegetarian summer rolls, but feel free to add shrimp or other additions. Be sure to make at least one of the dipping sauces listed!

METHOD

Toss vegetables and herbs together in a large bowl.
Put cooked/softened rice noodles in a separate bowl.
One at a time, submerge rice paper wrappers in hot water until pliable, about 15 seconds.
Place about 2 tablespoons of vegetable mix in the center of each wrapper along with some noodles. Form filling into a small log shape. Fold the edges of the wrapper over the filling and slowly roll up into a long shape, squeezing gently to keep the wrapper tight.

Note: These summer rolls are excellent with the dipping sauces suggested as optional garnishes.
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GINGER SOY DIPPING SAUCE

INGREDIENTS
- ¼ cup lime juice
- ¼ cup soy sauce
- 2 teaspoons fresh ginger, grated

METHOD
Whisk ingredients together in a small bowl and chill until ready to serve.

SWEET CHILI DIPPING SAUCE

INGREDIENTS
- ¼ cup rice wine vinegar
- 2 tablespoons fish sauce (optional)
- ¼ cup hot water
- 2 tablespoons sugar
- 1 lime, juiced
- 1 teaspoon minced garlic
- 1 teaspoon red chili paste, such as sambal

METHOD
In a blender, puree the rice wine vinegar, fish sauce, hot water, sugar, lime juice, garlic, and chili paste until combined.

PEANUT DIPPING SAUCE

INGREDIENTS
- 1 cup water
- ½ cup Hoisin sauce
- 3 tablespoons smooth peanut butter
- 1 ½ tablespoons sugar
- freshly grated ginger to taste

METHOD
Put all ingredients in a small sauce pan. Bring to a boil, turn down the heat and simmer for about 5 minutes. Pour into a small bowl to cool until you are ready to use it.