

SPRING ROLLS

Yield: 8 rolls

Time: 20 minutes

INGREDIENTS

Dipping Sauce (Yield approximately 1 cup)

- 1/2 cup water
 - 2 tablespoons fish sauce
 - 2 tablespoons rice vinegar [seasoned? Unseasoned?]
 - Juice of 1 lime
 - 2 tablespoons granulated sugar
 - 1 small garlic clove, finely chopped
 - 1/4 jalapeño, finely chopped (seeds optional)
-
- 8 rice paper circles (approximately 8-inch diameter)
 - Fresh mint, basil or cilantro to taste
 - Shrimp
 - Bean sprouts
 - Arugula or other spring greens mix
 - Shredded carrots, radishes, cucumbers

DIRECTIONS

Dipping Sauce:

Whisk together all the ingredients in a medium bowl. Chill.

Assemble the rolls:

Add enough very warm water to a 9x11-inch cake pan to fill it halfway. Place a kitchen towel on a cutting board, and have all spring roll ingredients at hand.

Place a rice paper circle in the warm water until the paper just begins to soften, about 15 seconds; remove and place on the towel. Layer filling ingredients in center of the paper and roll up like a burrito. (You will have to work rather quickly. Place the rolls on a plate and cover with a damp towel. Repeat with remaining rice paper circles until all rolls are assembled. Store in the refrigerator.

CHEF'S NOTES:

The assembly process works best if you make one roll at a time. After a while, with practice, you'll be able to have several pans of water out to soften more rice papers at a time.

Don't worry if your first attempt doesn't work well: keep trying until you get a feel for the process.