

Vietnamese Spring Rolls and Peanut-Dipping Sauce



Ingredients for Spring Rolls:

- 16 rice paper wrappers
- 24 medium shrimp (about 1 pound, peeled and deveined)
- 4 oz. dried rice stick noodles or rice vermicelli
- 1 cup mung bean sprouts (about 3 oz)
- 32 medium fresh mint leaves (about 1 bunch)
- 16 small fresh cilantro sprigs
- 32 fresh Thai basil leaves
- 1 medium English cucumber, peeled and cut into $\frac{1}{4} \times \frac{1}{4}$ by $2 \frac{1}{2}$ inch sticks
- 3 medium scallions, quartered lengthwise, then cut crosswise into $2 \frac{1}{2}$ inch pieces (white and green parts only)
- 8 Bibb lettuce leaves, cut in half

1. Bring a medium saucepan of water to a boil. Add shrimp and cook until bright pink (about $1 \frac{1}{2}$ minutes). Drain and run under cold water until cool. Pat dry and place on cutting board.
2. Halve each shrimp horizontally. Refrigerate.
3. Cook the rice noodles according to package directions. Drain and set aside.
4. Place all of the ingredients in separate bowls and arrange them around a cutting board.
5. Place a towel in the center. Place shallow dish large enough to accommodate the rice paper wrappers and fill with hot water.
6. Work with the wrapper by completely submerging it in the

water until it is soft and pliable, about 15 seconds. Remove the wrapper from the water and place it on the towel.

7. Working quickly, lay 3 shrimp halves in a row, cut side up, just above the center of the wrapper, leaving about 1 inch on each side.
8. Layer rice noodles over shrimp followed by bean sprouts, mint leaves, basil leaves, cilantro. Place 2 cucumber strips and 4 scallion pieces on either side of the noodle pile.
9. Fold the bottom half of the rice paper wrapping over the filling. Fold the sides of the wrapper in, then pressing firmly down, roll the entire wrapper up horizontally from bottom to top.
10. Turn the roll so that the seam faces down and the row of shrimp faces up.

Peanut Sauce

$\frac{3}{4}$ cup natural-style creamy peanut butter

$\frac{1}{3}$ cup water

3 tbsp hoisin sauce

2 tbsp fresh squeezed lime juice (about 1 $\frac{1}{2}$ medium limes)

4 $\frac{1}{2}$ tsp soy sauce

1 tbsp granulated sugar

2 $\frac{1}{4}$ tsp chili-garlic paste

1 medium garlic clove, mashed to paste

$\frac{1}{2}$ tsp toasted sesame oil

Whisk all of the ingredients together in a medium bowl. Keeps for one day. Keep refrigerated but let warm to room temperature before serving.