

Fresh Spring Rolls

by Cao from Vietnam

Ingredients

- 2 ounces rice vermicelli.
- 8 rice wrappers (8.5 inch diameter)
- 8 large cooked shrimp – peeled, deveined and cut in half.
- 1 1/3 tablespoons chopped fresh Thai basil.
- 3 tablespoons chopped fresh mint leaves.
- 3 tablespoons chopped fresh cilantro.
- 2 leaves lettuce, chopped.
- 4 teaspoons fish sauce.
- 1/4 cup water
- 2 tablespoons fresh lime juice
- 1 clove garlic, minced
- 2 tablespoons white sugar
- 1/2 teaspoon garlic chili sauce
- 3 tablespoons hoisin sauce
- 1 teaspoon finely chopped peanuts



Method

1. Bring a saucepan of water to boil. Boil rice vermicelli 3 to 5 minutes and drain.
2. Fill a large bowl with warm water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat. In a row across the center, place 2 shrimp halves, a little bit of noodles, basil, mint, cilantro and lettuce. Fold sides of wrapper towards middle, then roll the wrapper, beginning at the end with the lettuce.
3. In a small bowl, mix the fish sauce, water, lime juice, garlic, sugar and chili sauce.
4. In another small bowl, mix the hoisin sauce and peanuts.
5. Serve rolled spring rolls with the fish sauce and hoisin sauce mixtures.



“ As a Vietnamese I consider this food as a traditional culture. Every single new year, my family and all of the relative family gather to make and eat it together. It’s also one of my favorite foods. ”