



SPRING ROLLS

Serving Size: 10 People

Pairs With: Peju Zinfandel

SPRING ROLLS:

6½" Rice Paper Rounds, 1 each

Sugar, ¼ cup

Warm Water, ½ qt.

FILLING:

Rice Noodle, 1 lb.

Carrots (peeled - finely julienne), ½ lb.

Iceberg Lettuce (julienne), 2 each

Shrimp, ½ lb. each

Cilantro Leaves, ¼ cup

Salt, 1 tbsp.

Sugar, 1 tbsp.

Lemon Juice, 1 each

DRESSING:

Fish Sauce, ½ cup

Garlic (minced), 1 tbsp.

Chili Sauce, 1 tbsp.

Sugar, ½ cup

Lemon for Juice, 3 each

Rice Vinegar, ¼ cup

Water, ¼ cup

Combine all dressing seasonings and mix well. Make sauce ahead of time and keep cold. Cook rice noodle for 3 minutes in boiling water. Take out, shock, and drain. Blanch shrimp with shell on in boiling water until done. Shock and peel the shell off. Slice shrimp lengthwise into half. Marinate julienned carrots with 2 teaspoons salt for 10 minutes. Squeeze out juice. Mix carrots, rice noodles, and lettuce with sugar, lemon juice, and rest of salt. Combine sugar and water, place rice paper in water briefly, to soften. Remove rice paper, blot off water, place a half cup of rice noodle filling on each paper, fold and roll up halfway. Put two pieces shrimp and cilantro leaves into rolls. Cut the roll into half and place in serving platter. Pour the sauce over and serve cold.