

Seasonal Spring Recipe

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Fresh Spring Rolls w/ Herbs & Vegetables with Asian Dipping Sauce

Ingredients:

- ⇒ About 6-8 sheets of Rice paper
- ⇒ 10 leaves fresh lettuce or greens
- ⇒ Handful of fresh Vietnamese herbs
 Ex: basil, cilantro or mint
- ⇒ Fresh vegetables, julienne
 Ex: bell peppers, carrots,
 radishes, kohlrabi, green
 onions, cucumbers
- ⇒ Warm water
- ⇒ Garlic Soy Sauce (recipe below)



Directions:

1. In large bowl, fill with warm water. Quickly dip each rice paper in warm water for about 2-3 seconds.
2. Place wet rice paper on work station. Make sure rice paper is completely hydrated and softened before rolling.
3. Once vegetables are all laid out on rice paper and then rolled, serve immediately or within 2 hours. These rolls can be covered with plastic wrap and kept in the refrigerator, but the rice paper will begin to lose moisture.
4. Rolls can be served whole or cut in half or in bite size pieces, like sushi.
5. Serve with Garlic Soy dipping sauce.

Asian Dipping Sauce Recipe

- ⇒ 1/2 cup soy sauce
 - ⇒ 1/2 cup rice wine vinegar
 - ⇒ 2 tablespoons honey
 - ⇒ 3 cloves minced garlic
 - ⇒ 2 tablespoons minced fresh ginger root
 - ⇒ 2 teaspoons sesame seeds
 - ⇒ 2 teaspoons sesame oil
 - ⇒ 1/8 c water
1. Mix all ingredients together well and serve with spring rolls.
 2. This recipe will make about 1.5 cup of dip. It's also a fantastic marinade!!

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