

VIETNAMESE STYLE SPRING ROLLS



Ingredients:

2	Tablespoons	Fish Sauce
3	Tablespoons	Lime Juice
1	Teaspoon	Granulated Sugar
¼	Teaspoon	Red Pepper Flakes or 1 tsp Sriracha (optional)
2-3	Ounces	Rice Noodles
16	Leaves	Basil
16	Large	Argentine Red Shrimp, thawed
¾	Cup	Carrot, peeled and julienne very thin
8	Leaves	Napa Cabbage
1	Medium	Cucumber, sliced thin.
8	8 Inch	Round Rice Papers

Directions:

1. Stir together fish sauce, lime juice, sugar and red pepper flakes (if using). Set aside.
2. Bring 2 quarts salted water to a boil. Stir in rice noodles and cook 2 – 3 minutes, until tender, but not mushy. Remove from pan and rinse under cold running water until chilled. Drain well and toss with fish sauce mixture. Set aside. Bring water back to a boil, add shrimp and cook 1½ – 2½ minutes. Rinse under cold running water, pat dry and cut in half lengthwise.
3. Spread a clean damp kitchen towel on work surface. Fill a 9” pie plate with warm water. Working one at a time, immerse rice paper in water until pliable – about 10 seconds. Lay softened rice paper on damp towel.
5. Arrange 4 shrimp halves about ¼ the way up the wrapper. Top with 2 leaves of basil. Fold bottom of wrapper over shrimp & place napa cabbage leaf on wrapper over mixture, top with ⅛ of the noodles, carrots, cabbage and cucumber. Fold in the sides, then continue rolling up very tightly.
6. Repeat until all spring rolls are formed. Rolls can be refrigerated, covered with the damp towels for up to 4 hours.