

Fresh Spring Rolls

Roll Ingredients:

- spring roll skins (we use "BanH Trang" brand from Natural Pantry)
- medium-sized rice noodles
- carrots, shredded
- cilantro, chopped
- green onions, julienned

Cook noodles according to package directions; rinse in colander with cool water until cool; drain and set aside.

Prepare a space on your counter with a large, shallow bowl of tepid water (for dipping spring roll skins). Place a clean dish towel on counter, cover it with several layers of waxed paper. Have a cutting board and sharp knife nearby and another bowl of tepid water for cleansing and dipping your hands. Have all your fillings within easy reach.

Dip spring roll skin in water, turning it over until it is supple, but not falling apart. Place skin on the waxed paper (gently as it is rather delicate). Put a small amount of noodles in a long, thin line on the side closest to you. Roll tightly, add green onions in a line, roll again; add cilantro in a line, roll again; add carrots in a line and roll again, leaving about an inch of space all the way around. Fold in the side edges of the skins as you go.

In between these steps, you may need to cleanse your fingers and hands in the small bowl of water, especially after you put in the cilantro as it tends to stick to your fingers. Try to wrap as tightly as you can without breaking the skin. Don't be discouraged as this takes a little trial and error, but the "failures" taste good, too!

Place finished spring rolls on clean cutting board



and let them "rest" for about 3 minutes then cut them in half on the diagonal. Place them in a container that has a tight-fitting lid. Cover them with damp paper towels and put the lid on tightly. It is best if you can make them about 3 hours before serving, but we have kept them in the refrigerator for up to 2 days, making sure the paper towel is damp.

(We got this recipe from Kevin Prang who demonstrated them for us. These are the ingredients he used, but I'm sure other veggies could be used, like cucumber or finely chopped bok choy.)

Peanut Butter Dipping Sauce:

- 1/4 cup peanut butter
- 1 tsp. "Thai Kitchen" red curry paste*
- 1 tsp. grated fresh ginger
- 2 Tbsp. Mirin (rice cooking wine)*
- 4 Tbsp. seasoned rice vinegar**
- 2 Tbsp. Tamari

Place all ingredients in Vitamix or blender. Blend until smooth and creamy. This is just something I made up and the amounts aren't exact...I sort of taste as I go. Add more or less of any of the ingredients to suit your taste. You may want to add a little water, depending on how thick you want your sauce.

* can be found at Fred Meyer's Asian section

** for a less sweet, tangier sauce, use the un-seasoned rice vinegar