

Asian Summer Rolls

Serves 6 or more as an appetizer course.

3 oz.	Rice vermicelli “Maifun” noodles – place in large bowl and cover with boiling water. Let soak for about 20 minutes to soften. Drain thoroughly and cut into thirds (can be prepared up to 3 days ahead and refrigerated)
¾-1 inch piece	Fresh ginger, peeled and minced, or aprox. 1 T jarred minced ginger
3	Large green onions including green tops, cut into 2-inch lengths then julienned or equivalent volume of fresh chives
12	Vietnamese rice paper, 8-inch rounds (banh trang)
12	Large to Jumbo cooked shrimp, deveined, peeled and sliced in half lengthwise. Use more shrimp (24?) if you have a smaller size to work with. (or use apx. 10-12 oz. - of sliced or canned smoked salmon or cooked crabmeat or surimi)
6	Large outer leaves of lettuce such as romaine or leaf, thick center ribs removed
24	Fresh basil (our preference) or mint leaves – equivalent of cilantro might be substituted but we don’t care for it!
12	Squares of plastic wrap, 12” x 12”
	COMBINATION OF ANY/ALL of the below:
	Cucumber, julienned – about 2 large cukes makes enough for 12 rolls
	Carrots, julienned or shredded – 3-4 carrots makes enough for 12 rolls
Aprox. 1 c.	Fresh bean sprouts

Fill a flat pan or plate (large enough to hold rice paper rounds) with hot water. As you assemble the rolls, you will place ONE rice paper round in the water at a time, pressing edges down. Let soak until soft, 10-15 seconds. Hot water will need to be replaced several times.

Remove from rice paper rounds water and hold up to drain well. (Do NOT start the next paper to soak until you have finished the previous roll.)

Place the softened rice paper round on a plastic wrap square. Arrange two large shrimp halves (or other seafood) cut side up on the wrap and slightly off center, on the side towards you.

Trim lettuce to about 40% size of rice paper. Arrange lettuce over shrimp, lettuce should not hang over the edge of the wrap, about ½ inside the edge is great.

Sprinkle lettuce with bits of minced ginger, aprox. 1/8 t.

Place 2-3 T. of vermicelli along the line of the shrimp.

Next, place onions and other veggies over the other fillings, then finish with basil or (other) herbs.

Roll bottom (side closest to you) up over filling and fold ends inward, using plastic as aid to rolling. Finish rolling up like an eggroll or burrito as tightly as possible, tucking in the filling while rolling. You can use a touch of water if necessary to seal the “flap.” Wrap the roll in your sheet of plastic and place in the refrigerator while you prepare the remaining rolls.

Repeat steps above until all rolls are completed. Rolls can be prepared up to 3 hours ahead and refrigerated – can even be eaten the next day but veggies might suffer a bit.

When all rolls are completed, remove plastic. Cut rolls in half – nice to give a bit of a diagonal to the cut - and arrange either seam side down or stand up to show filling. Serve with dipping sauce of your choice.