



*Presents*



## **Thai Spring Rolls**

Presented May 18, 2013 by Kakki Jones

### Ingredients:

1 package large dried rice wrappers (also called "rice paper")

1 cup cooked chicken or turkey, sliced or cut into bite-size pieces, and tossed in 2-3 Tbsp. fish sauce (OR substitute 1 cup cooked small or medium-sized shrimp - fresh, canned, or frozen, tossed in 2 Tbsp. soy sauce) - If Vegetarian, substitute baked tofu or flavored wheat gluten

1 cup fresh coriander leaves (cilantro)

1 cup fresh sweet basil, roughly chopped if leaves are large

1/2 large cucumber, sliced into matchstick-like pieces

1 carrot, grated

1 cup fresh bean sprouts

Except for the rice rolls, place each of the above ingredients in a separate bowl and set aside. Fill a large bowl half full of hot water (not scalding, as you will have to dip your fingers in it). Place bowl and wrappers on a clean working surface, such as a cutting board.

Submerge one of the rice wrappers in the bowl of hot water until soft (approx. 30 seconds).

When the wrapper is soft enough to eat, remove from water and place on the clean working surface.

Working always horizontally, place slices of the chicken (or tofu/wheat gluten) at the end of the wrapper. Top with cucumber, carrot, fresh coriander, basil, and bean sprouts.

Begin to roll by folding the bottom portion of rice paper over the ingredients. Continue by lifting the right side of the wrapper and folding it over the ingredients. To complete the roll, fold top side down, OR roll the spring roll forward until all the end of the rice paper. Try to keep your folding/rolling as tight as possible. The ingredients should appear at one end to create an "open" type of fresh roll. To secure the roll, simply dip your fingers in a little water and wet the end flap, then press to seal. Place upright in a bowl (like a bouquet), or on a platter.

Serve with hoisin sauce and/or Thai Sweet Chili Sauce (available at most large supermarkets in the Asian section, or in Asian/Chinese food stores). Or serve with my Thai Peanut Sauce.

These fresh rolls pair well with a cold lager, or a glass of chilled white wine. ENJOY!