

# Vietnamese Rolls

## Gỏi Cuốn – Spring Rolls

### Ingredients

- 1 package clear edible rice paper sheets (spring roll wrapper)
- 1 bunch fresh mint leaves
- 1 head leafy lettuce, washed and separated into individual leaves
- 1 cucumber, peeled and cut into thin strips
- 1 carrot, peeled and grated
- 1 package vermicelli rice noodles, prepared according to package directions
- Choice of protein: 1/2 lb cooked small shrimp OR fried firm tofu\*

### Directions

1. Prepare your protein:
  - a. *Shrimp*: Bring a small pot of water to a boil. While waiting for it to boil, devein your shrimp, if needed. Add your shrimp to boiling water and cook for 5 minutes. Remove from the pot and let it cool. Then, peel your shrimp.
  - b. *Tofu*: Remove your firm tofu from the package and place on a plate lined with 4 layers of paper towel or a cloth towel, then cover it with another 4 layers of paper towel or a cloth towel. Put a heavy object on top of the tofu to press out some of the liquid. Next, slice the tofu to ½" strips. Lightly fry the strips in a pan until they're golden. You don't need to deep fry them. This step will help them keep their shape when rolling.
2. Cook the rice noodles according to the package and let them cool down before rolling.
3. Make sure all veggies and herbs are cleaned, dried, and set out before you start.
4. Dip a sheet of rice paper wrapper into warm water very quickly, no longer than a second or two (or they will get too soggy) and lay flat on a work surface.
5. On one edge, lay a lettuce leaf, a little bit of noodles, cucumber strip, shredded carrots, mint leaves, and 2-3 shrimp. Careful to not overstuff.
6. Carefully start to roll up eggroll style, tucking in the sides, then continue to roll up-but not too tightly or the spring roll will split.

## Peanut Dipping Sauce

### Ingredients

- 1/2 cup creamy peanut butter
- 1/3 cup soy sauce
- 1/3 cup sesame oil
- 1/4 cup rice vinegar
- 2 tablespoon chili paste
- 2 tablespoon sugar or honey
- 1 1/2 tablespoons minced fresh ginger

- 1 teaspoon minced garlic

Combine everything together in a blender or with a whisk in a medium sized bowl.

Sauce can be made 1 day ahead of time, and will keep 3 to 4 days in the refrigerator.

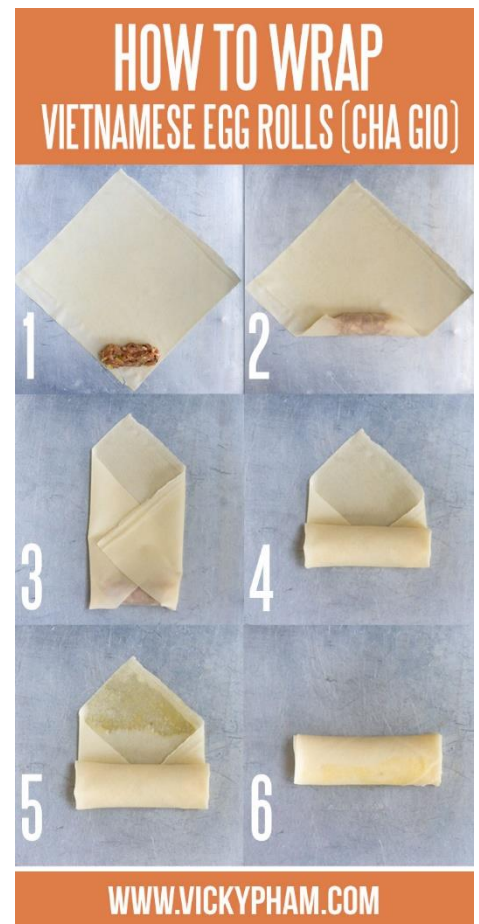
## Chả Giò – Eggs Rolls

### Ingredients

- 1/2 cup dried black fungus mushroom (also known as wood ear mushroom)
- 1 handful of bean thread or cellophane noodles
- 1/4 head of green cabbage, shredded
- 1 cup shredded carrots
- Salt and pepper
- Choice of Protein: 1 lb ground pork and/or shrimp OR 1 pack of fried\* firm tofu
- 1 package egg roll wrappers
- 1 egg
- 4 cups of vegetable or canola oil
- Optional: serve with lettuce, mint, and Thai basil

### Directions

1. In separate bowls, soak the mushroom and noodles in warm water for 20 minutes. Drain and cut them into small pieces with a scissor.
2. \*If you are using tofu, remove your firm tofu from the package and place on a plate lined with 4 layers of paper towel or a cloth towel, then cover it with another 4 layers of paper towel or a cloth towel. Put a heavy object on top of the tofu to press out some of the liquid. Next, slice the tofu to 1/4" strips. Lightly fry the strips in a pan until they're golden. You don't need to deep fry them. Lastly, chop them into small thin strips.
3. In a large bowl, combine the mushrooms, noodles, the rest of the vegetables with the protein that you're using and add salt and pepper.
4. In a small bowl, beat one egg. You'll use this to seal the egg rolls. You can also make a slurry with 1 teaspoon of cornstarch and 2 tablespoons of water.
5. Follow the photo series on the side to see how to roll the egg rolls. Cover the egg roll wrapper pack with a damp paper towel or cloth while you're working to prevent the wrappers from drying out.
6. Heat up oil in a large saucepan. You can tell it's ready when you stick a chopstick or a wooden spoon down the middle of pan and small bubbles form. In small batches, fry about 3 egg rolls until



they're golden brown. Don't crowd the pan. Transfer to a paper towel lined plate to drain off the excess oil. You can also use a cooling rack.

7. You can eat these egg rolls on their own or wrapped in lettuce and fresh herbs with the dipping sauce. I prefer the latter.

## Nước Chấm – Dipping Sauce

### Ingredients

- ¾ cup water
- ¼ cup sugar
- ¼ cup fresh lime juice
- ¼ cup fish sauce
- 1 tbsp garlic, minced
- ½-1 tsp red Thai chilies, minced

Warm up ¼ cup of water and dissolve the sugar in it. Then combine the remaining ingredients. You can adjust any of the ingredients to your liking.

## Vegetarian Nước Chấm

### Ingredients

- 1 tbsp garlic, minced
- ½-1 tsp red Thai chilies, minced
- ½ cup soy sauce
- 1 ¼ c warm water
- ½ cup sugar
- ½ cup fresh lime juice

Warm up ¼ cup of water and dissolve the sugar in it. Then combine the remaining ingredients.