

Lisa Gee's Spring Roll Recipe

For Peanut Sauce:

1. 1 cups water
2. 3 tablespoons of Hoisin Sauce (more if needed)
3. 3 tablespoons of creamy peanut butter (more as needed)
4. Drop of dark soy sauce to make the color look better (optional)

For Rolls:

1. 2 ounce uncooked rice noodles
2. 12 (16-20 count large) cooked shrimp (or tofu or meat of your choice)
3. 8 sheets round rice paper (8-inch)
4. 8 medium romaine lettuce leaves
5. 24 mint leaves
6. 1 small cucumber cut to $\frac{1}{4}$ " x 6"
7. 1 small carrot (shredded)
8. $\frac{1}{4}$ bl bean sprout

Directions:

To prepare sauce, mix Hoisin sauce and water in a small saucepan and bring to boil on medium heat. Turn off stove and add peanut better and dark soy sauce as needed. The sauce will look little watery but it's OK. It will be thicker when it cools down.

To prepare rolls,

- cook rice sticks according to package directions, drain and rinse under cold water.
- Cook shrimps and trim in half.
- Trim fibrous bibs from lettuce leaves to flatten leaves, put in large tray into 8
- Divide items 5-8 evenly on top of the lettuce (this just to make every roll same size)
- Add hot water to a large, shallow dish to a depth of 1 inch.
- Place 1 rice paper sheet in dish; let stand 30 seconds or until soft.
- Place sheet on a flat surface
- Arrange 3 half shrimps, one set of lettuce and rice noodle.
- Fold sides of sheet over filling, and roll up jelly-roll fashion
- Place roll seam side down on serving platter to show shrimp on top.
- Repeat procedure with remaining rice sheets.
- Serve with the sauce.

