

## Summer in Bangkok Rolls

Rice Paper Wrappers

Rice Vermicelli Noodles

1 Red Pepper, Cut into thin strips

3 Green Onions, Cut into thin strips

1 Jalapeño, Cut into thin strips

1 Avocado, Cut into thin strips

Several sprigs of Cilantro

1 pt Sprouts (I used Broccoli Sprouts. Or try a spicy sprout mix, alfalfa, etc)

### Sauce Ingredients

2 Tbsp Creamy Organic Peanut Butter

2 tsp Ginger, minced

1/2 C Tamari, Shoyu or Braggs Liquid Aminos

1/2 Tbsp Rice Vinegar

1/2 tsp White Miso

1 Tbsp Agave

Juice from 1/2 Lime



Summer roll wrappers are very fragile and come dried in round 'sheets'. First, boil your noodles as per package directions. Test doneness (they cook quickly), drain and run until cold water to stop cooking and so the hot noodles don't damage your rolls. Keep your noodles in the colander and put that on your countertop. Now place all of your cut veggies on a cutting board or large plate, also on your counter. You will have to work fast so it's best to have all of your ingredients there in front of you.

Now you will need a large shallow-ish plate/pan. Something wide enough to lay a summer roll wrapper down flat. Fill that with warm water. Warmer than lukewarm...you don't want it to cool while you're working. If it does, no big deal....just empty and refill with water.

Have 2 large plates/platters in front of you (Or 1 and use countertop for rolling). Wet paper towels and line both plates with damp paper towels. Make a second damp paper towel for the second plate. The plate (or counter) lined once will be your rolling surface. The plate with 2 damp paper towels will be where you put your finished ones, blanketed.

Now you're ready to start! Plunge one wrapper into the warm water bath. It may try to curl up, just use your wet hands to gently press it down until it is submerged. Using your hands to feel doneness (about 60-90 seconds) remove wrapper carefully not to rip too badly, to your work surface. Pile a small handful of rice noodles on the bottom center. Over that, pile your veggies, cilantro sprigs and sprouts. Start at the bottom and roll your wrapper over the noodles and veggies and roll about 1/3 of the way. Fold over both sides of the wrapper and continue to roll until it's all rolled up. Place between the 2 damp paper towels on the other plate.

Repeat. As you get faster, place a wrapper in water as soon as you remove the previous one. That way, as soon as your done rolling, you'll have a ready and waiting wrapper to fill and roll.

To make dipping sauce, whisk all sauce ingredients together until well mixed.

Serve rolls whole or using a serrated knife, cut rolls on the diagonal.

Note: If you are new to working with rice paper wrappers, your first few may tear, but no worries! Take a deep breath and try again. It only takes a few times until you are rolling your way to rice paper heaven. For pictures of rolls in the making, check out the blog. Just search Summer in Bangkok Rolls and you're sure to find them.