



Vietnamese Fresh Shrimp Spring Roll

1 package clear edible rice paper sheets

1/2 lb U20 shrimp (cooked, peeled, deveined, halved)

1 bunch fresh cilantro leaves, washed and dried

1 bunch or bag of fresh baby spinach leaves (washed and dried)

1 cucumber peeled and cut into thin strips

1 carrot peeled, cut into long, thin strips 2 green onions, thinly sliced

1 pkg. vermicelli rice noodles 4 tablespoons

quality soy sauce

4 tablespoons + 1 teaspoon Honey Ginger White Balsamic
Condimento

2 teaspoons Japanese Roasted Sesame Seed Oil

Dipping Sauce

Hoisin Sauce to taste, chopped roasted peanuts
Combine 2 teas. Hoisin Sauce and peanuts, set aside.

Directions:

In a small bowl, toss carrot and cucumber with 2 Tbls. of Honey Ginger Balsamic and set aside.

Heat 3 qrts. of water to a gentle simmer. Remove from heat and immediately stir in 2 tablespoons of soy sauce, and 2 tablespoons of Honey Ginger Balsamic. Add rice noodles to the seasoned water and allow to sit for 10 minutes.

Drain well and toss with an additional 1/2 teaspoon of sesame oil blended with 1/2 teaspoon soy sauce, and 1 teaspoon Honey Ginger Balsamic

Drain the carrot and cucumbers and make sure all other veggies and herbs are cleaned, dried, and set out before you start.

In a shallow dish, mix together 1 cup of warm water with 1 Tbls. soy sauce, 1 Tbls. of Honey Ginger. Dip a sheet of rice paper wrapper into the seasoned water very quickly, no longer than a second or two (or they will get too soggy) and lay flat on a work surface.

On one edge, lay a small handful of noodles, 2 shrimp halves, some cilantro, a few baby spinach leaves, some cucumber strips, a few pieces of carrot, green onions, being careful to not over stuff the roll. Carefully start to roll up eggroll style, tucking in the sides. Serves 6