



Vietnamese Summer Rolls

Ingredients

16 6-inch rounds rice paper
8 leaves lettuce, washed, dried and torn or chopped
2 cups cooked rice vermicelli, rinsed and drained
1 cup shredded peeled carrots
1 cup of shredded purple cabbage
½ cup fresh mint leaves
½ cup fresh Thai basil leaves
½ cup fresh cilantro leaves
1 tablespoon sugar to taste
1 bottle of sweet Vietnamese chili sauce
Salt and black pepper to taste
Lime wedges

Directions

1. Dip a sheet of rice paper a third of the way into a bowl of hot water for about 2 seconds.
2. Turn it and dip remaining section, then lay on a damp towel.
3. Working on bottom third of rice paper, spread a bit of lettuce, noodles, carrots and purple cabbage. Fold up bottom edge to cover, then fold in the sides. Roll tightly. Continue with remaining herb ingredients. Taste and adjust seasoning, adding salt and pepper if necessary.
4. Cut each roll into 2 or 3 pieces, then serve with dipping sauce and lime wedges.

Makes 15 servings