

VIETNAMESE SPRING ROLLS



INGREDIENTS

3 oz Rice sticks (rice vermicelli), uncooked	1 tsp Sugar
1 tbsp Vegetable oil	¼ tsp Black Pepper
1 Garlic Clove, minced	15 Mint Leaves, fresh
3 Green Onions, chopped	15 Basil, fresh
1 lb Blue Crabmeat, cooked	24 Spring Roll Wrappers
2 tbsp Fish Sauce	

DIRECTIONS

Bring 6 cups water to a boil; add rice sticks and cook for 3 to 4 minutes.

Drain and set aside.

In a large wok or fry pan, heat oil. Saute garlic and onion. Add crabmeat, stirring constantly. Season with fish sauce, sugar, pepper, mint leaves and basil leaves. Cook for 4 to 5 minutes, stirring frequently. Add the cooked rice sticks, stirring well. Remove from heat.

CARD 1 OF 2

VIETNAMESE SPRING ROLLS (cont.)



ASSEMBLY

Soften the spring roll wrappers by carefully placing them, one at a time, in a pan of warm water for 30 seconds, or until the consistency of a wet tissue. (A half-inch of water in a frying pan on very low heat works well.) Remove the wrapper from the water carefully, allowing excess water to drain off. Place the wrapper on a flat plate.

Arrange 2 Tbsp. of the filling in a row across the center of the wrapper. Fold the sides over the filling and roll the wrapper up, gently sealing the edge of the wet wrapper to itself. Allow to dry slightly before serving. Serve with SPICY PEANUT SAUCE.

CARD 2 OF 2