



Book ^{N'} COOK

Spring Rolls

July 2024

Tools

- Spoon
- Measuring spoons
- Cutting board
- Mixing bowl
- Small pot
- Measuring cups
- Colander
- 3-4 small bowls

Ingredients

Spring Rolls

- 4 sheets of rice paper
- 1 package rice vermicelli noodles
- 2-3 seasonal vegetables
- Handful of fresh herbs

Peanut Sauce

- 1/3 cup peanut creamy butter
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 2 tablespoons honey or maple syrup
- 1 tablespoon sesame oil
- 2 cloves of garlic
- Juice of 1/2 lime
- 1 teaspoon crushed red pepper
- 2-3 tablespoons warm water

Preparation

1. To prepare the rice noodles, bring a pot of water to a boil and cook until done, according to package directions. Drain and rinse with cold water then set aside. This step can be completed before watching the virtual class.
2. Wash all vegetables and then either thinly slice or julienne all produce. Mince garlic and set aside.
3. Rinse fresh herbs, remove from stems and chop larger herbs into smaller pieces.
4. To make the dipping sauce, in a small bowl whisk together the peanut butter, rice vinegar, soy sauce, honey, sesame oil, lime juice, crushed red pepper, and minced garlic. Add in 2-3 tablespoons of warm water as needed to make a creamy and dippable sauce.
5. Set up your ingredients into an assembly line with each ingredient in a separate bowl, mise en place.
6. Fill a shallow pan that can fit the rice paper with 1/2 inch of water. When ready to assemble rolls, place one rice wrapper into water and let soak for 5-10 seconds. Lay paper on a plate or cutting board for assembly.
7. To assemble, leave about 1 inch of open rice paper around the edge and cover the lower third of the paper with a pinch of noodles, a few slices of each vegetable and herbs.
8. Like a burrito, fold the bottom up over the vegetables and roll half way, fold each side over, and continue rolling until the seam is sealed.
9. Serve with dipping sauce and enjoy!

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