VIETNAMESE FRESH SUMMER ROLLS

INGREDIENTS

FOR THE PEANUT SAUCE:
- 3/4 cup natural-style creamy peanut butter
- 1/3 cup water
- 3 tablespoons hoisin sauce
- 2 tablespoons freshly squeezed lime juice (from about 1 1/2 medium limes)
- 4 1/2 teaspoons soy sauce
- 1 tablespoon granulated sugar
- 2 1/4 teaspoons chile-garlic paste
- 1 medium garlic clove, mashed to a paste
- 1/2 teaspoon toasted sesame oil

Soften mixed ingredients in the microwave or in overheat in a saucepan. Let cool 10-15 minutes before dipping. Other dipping options include red chili sauce or rice vinegar.

FOR THE SUMMER ROLLS:
Spring rolls can be made to taste. Pick and choose your veggies, meat or meat alternative, and herbs.

Ingredient ideas:
- shrimp, peeled and deveined and cooked
- marinated and cooked pork
- cooked salmon
- hardened tofu
- dried rice stick noodles or rice vermicelli
- round rice paper wrappers
- mung bean sprouts
- fresh mint leaves
- fresh basil or Thai basil leaves
- small fresh cilantro sprigs
- English cucumber, peeled and cut into 1/4-by-1/4-by-2-1/2-inch sticks
- scallions, quartered lengthwise, then cut crosswise into 2-1/2-inch pieces (white and light green parts only)
- lettuce leaves, cut in half
- avocado
- shredded carrots
- marinated mushrooms
- jicama

Rolling:
1. Soften rice paper in warm water for a few seconds
2. Place desired ingredients in wrapper
3. Fold one side in, then ends, then roll tightly
4. Dip in desired sauce