

# VIETNAMESE FRESH SHRIMP SPRING ROLL



- 1 package clear edible rice paper sheets
- 1/2 lb. 20 shrimp 21/25 (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 very, very thin strips
- 1 carrot peeled and then shaved in to long, thin strips
- 2 green onions, thinly sliced
- 1 package vermicelli rice noodles
- 4 tablespoons good quality soy sauce
- 4 tablespoons + 1 teaspoon Honey Ginger White Balsamic Vinegar
- 2 teaspoons Japanese Roasted Sesame Seed Oil

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In a small bowl, toss the shaved carrot and thinly sliced cucumber with two tablespoons of Honey Ginger White Balsamic Condimento and set aside.

Heat 3 quarts of water to a gentle simmer. Remove the pot from heat and immediately stir in two tablespoons of soy sauce, and two tablespoons of Honey Ginger White Balsamic Condimento. Add the vermicelli rice noodles to the seasoned water and allow to sit for 10 minutes until tender. 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 White Balsamic Condimento and set aside

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 such as a pie plate, mix together 1 cup of warm water with 1 tablespoon soy sauce, and 1 tablespoon of Honey Ginger White Balsamic. 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, two shrimp halves, some cilantro, a few baby spinach leaves, some cucumber strips, a few pieces of shaved carrot, and a sprinkle of green onions, being careful to not over stuff the roll. Carefully start to roll up eggroll style, tucking in the sides, then continue to roll up-but not too tightly or the spring roll will split.

Combine a few spoonful of hoisin sauce with some chopped peanuts to use as a dipping sauce (or serve with prepared spicy fish sauce dip called Nuoc Mam, available at Asian markets).

Serve immediately- these do not keep and will harden up in the fridge, so it is best to make just as many as you plan to serve (store any extra unassembled fillings in fridge and roll later).

Rinse chicken wings and pat dry. In a large shallow bowl or ziplock bag add all the ingredients, reserving 1 tablespoon garlic olive oil and cayenne olive oil. Add the wings and toss well to coat. Cover and marinate the wings in the refrigerator for at least 2 hours or up to 8 hours.

Remove wings from marinade and pat dry. Heat a large (preferably non-stick) sauté pan (12"+) over medium heat. Add one tablespoon Cayenne and one tablespoon of garlic olive oil to the pan. Add the wings and fry until browned on each side, about 5 minutes. Continue cooking the wings, turning them over often to coat as the glaze caramelizes. Cook until the wings are nicely browned, sticky, and cooked through. Garnish with additional sliced scallions before serving