

VIETNAMESE SPRING ROLLS

Serving Size: 6

INGREDIENTS:

- ground pork 1.5lbs
- shrimp (raw and peeled) 1/2lbs
- ginger 1 oz
- garlic 1 clove
- cilantro $\frac{1}{4}$ lbs
- corn starch 1/2cup
- soya sauce 1/8 cup
- rice crepes 12 pieces
- rice vermicelli 1 bag
- peanuts $\frac{1}{4}$ cup
- mint leaves 1/4lb
- basil 1/4 lb
- green onion 2
- carrots 1/2 lbs
- lettuce 1 head

DIPPING SAUCES

- fish sauce 1/8 cup
- chili flakes 2 oz.
- bonito flakes 2 oz.
- lime 1
- water 2 cups
- sweet chili sauce 1/2 cup
- hoisin sauce $\frac{1}{2}$ cup

EQUIPMENT:

- bowl
- pot
- chopping board
- paring knife
- chef knife
- shallow bowl
- measuring cups
- measuring spoons
- mixing bowls
- food processor



METHOD:

1. Ground shrimp in food processor with peeled ginger, garlic, all-spice, cilantro stocks, and one carrot.
2. In large bowl mix pork and shrimp. Set aside.
3. Wash lettuce, mint, basil, green onions and carrots. Chop green onion and carrots into long skinny rectangles.
4. To make the sauce, boil water, chili flakes, bonito flakes, and a chopped up lime for 5 minutes. Cool down and strain.
5. Form pork and shrimp sausages onto skewers (approx. 6 inches long and 1.5 inch diameter) using corn starch on your hands while doing so.
6. Lay lettuce, mint, basil, green onion and carrot onto a platter. Cover with a wet paper towel and set aside.
7. Cook rice noodles in boiling water. Cool down and set aside.
8. Fry peanuts in a frying pan coated in a bit of canola oil and once cooled add to the rice.
9. Pre-heat grill. Brush with an oil rag, On a hot grill, cook sausages until fully cooked (inside of cooked sausage = 170 F)

ENJOY 😊