

APPLE AND CUCUMBER SUMMER ROLL

(make about 12 rolls)

Pickle base:

Apple, unpeeled, julienne 1 lb + 3 Oz

Cucumber, julienne 1/2 Lb

Carrot, julienne 1 Oz

Kosher salt 1 Tbl

Vinaigrette

Rice Vinegar, unseasoned 1 Cup

Sugar ¼ Cup

Kosher salt ¼ Tsp

Sesame oil 2 Tsp

Peanut oil 2 Tsp

Dry thai chilies, toasted, ground ½ Tsp

1. Place all ingredients in stainless steel bowl and mix well.
2. Let sit for 20 minutes, then squeeze excess water from mixture.
3. Mix all vinaigrette ingredients well.
4. Add vinaigrette to pickle mix and set aside.

Vegetarian noodle mix

Pad thai noodles 7 Oz

Peanut oil 1 Tbl

Sesame oil ¼ Tsp

Sichuan oil ½ Tsp

Peanuts, chopped 2 Tbl

Herb mix ¼ Cup

Mint, chopped ¾ Tbl

Lemon juice 1 Tsp

Kosher Salt ½ Tsp

Cook rice noodles as directed on package (using by soaking in hot water for 30 minutes). Drain and place into a bowl with peanut oil, sesame oil. Toss together gently.

When noodles are cool to touch, add the lime juice, herb mix and mint. Toss together very gently, as you don't want the noodles to break.

Additional for Assembly (per each roll):

Rice Paper 1 pc*

Bibb Lettuce 1 pc

Romaine lettuce, shredded, ½ oz

Vegetarian Noodle mix (from above) 1 oz

Bean sprouts ½ oz

Red Pepper, julienne, 3 inches long, 2 pieces

Apple Cucumber pickle (from above) 2 oz

Chopped Peanuts 1 Tbl

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Fill a bowl or shallow pan large enough to dip a sheet of rice paper, with hot tap water. Taking the rice paper one sheet at a time, dip the rice paper sheet into the hot water. When it begins to soften, pull it out of the water, allow it to drain for a few seconds and spread it in front of you on a cutting board.

Put 1 bibb lettuce sheet on top of the rice paper and spread 1/3 cup of the noodle mixture and all remaining ingredients on top of that extending the width of the roll, 1 ½ inches below the midpoint of the wrapper. Then taking the rice paper from the bottom, fold it tightly over the filling. Tuck it in slightly under the filling and roll it up as tightly as you can. The lettuce leaf helps to keep it tight and enhances the texture of the salad.

- Rice paper, called *banh trang* or, sometimes “spring rolls skin,” comes in round packages of 12 ounces dried. The packages are of heavy clear plastic and hold about 25 of these paper-thin sheets.

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