

Chef at the Market
Chad Patrin - 5 O'Clock Club
August 21, 2010

Fresh Spring Rolls

Called spring rolls for a reason, these rolls are not fried, and the flavors are as fresh as an herb garden, Each roll is a salad disguised as an appetizer.

Makes 8 rolls

- 9 rice paper skins
- 8 Leaves butter lettuce, rinsed and dried
- 1 carrot, peeled and thinly julienned
- 1 avocado, thinly sliced
- 1 cup cilantro sprigs
- $\frac{1}{4}$ ounce fresh mint, destemmed
- $\frac{1}{4}$ ounce fresh basil, destemmed
- 16 chives
- 16 cooked shrimp, sliced lengthwise without the tails (optional)

Dip rice paper skin in hot water until it softens. Remove it from the water and place it on a flat work surface.

Place the butter lettuce in center of the skin, making sure that any stiff white pieces of the lettuce are removed.

Lay a few pieces of carrot, avocado, cilantro, mint and basil down the center of the lettuce, making a long line and stacking each ingredient on top of the other. Stop the line one inch short of the ends of the skin.

Place 2 chives on top, end to end to span the length of the row, and follow with 2 shrimp in the same fashion.

Press the filling down gently to flatten it a little. Fold the bottom of the rice paper skin over the filling. Fold in the ends, and then begin rolling, as if rolling a fat cigar, tightly but gently. Be careful not to tear the fragile rice paper skin.

Lay seam side down, so it will seal itself. Sprinkle with water and put under plastic wrap.

Repeat and keep each roll under plastic wrap. The skins dry out quickly, so do not unwrap them until they are ready to eat. Eat within 4 hours.

Use whatever fresh vegetables you'd like to try.

Serve with Spring Roll Dipping Sauce.

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