

Thai Summer Rolls with Ginger Peanut Dipping Sauce

makes 16

- 1 pound peeled and deveined shrimp, tails removed
 - 2 carrots, peeled and cut into 4 inch matchsticks
 - 1 large or 2 small cucumbers, peeled and cut into 4-inch long matchsticks
 - 2 red bell peppers, cut into 4 inch matchsticks
 - 4 scallions (white and light green parts only), quartered lengthwise
 - 2 jalapenos, seeds and white membranes removed, cut into very thin slices
 - 1 bunch mint, leaves removed from stems
 - half bunch cilantro, leaves removed from stems
 - 16 rice-paper wrappers (available in the Asian food section of most stores)
 - Ginger Peanut Dipping Sauce (recipe below)
1. Add shrimp to a pot of boiling water and cook until opaque, about 1 1/2 to 2 minutes.
 2. Drain shrimp in colander and run under cold water to stop cooking and to cool completely. Dry with a paper towel, then carefully slice each in half lengthwise with a paring knife (you can do this on the cutting board if you prefer, but I find they wiggle around too much).
 3. Fill a large bowl with hot tap water and spread a clean damp dish towel out next to the bowl.
 4. Soak one rice-paper wrapper in the hot water until soft and pliable (about 15-20 seconds).
 5. Lay wrapper flat on the damp kitchen towel and place a few mint and cilantro leaves in a row across the middle of the wrapper, leaving an inch or so on each side.
 6. Lay three shrimp halves in a row on top of the cilantro and mint leaves.
 7. Lay three thin slices jalapenos in a row over shrimp, and add 1/16th of the the other vegetable matchsticks on top of jalapenos.
 8. Fold top half of wrapper over filling, then fold in the two sides. Fold bottom part of wrapper up snugly but gently to close, then pat to seal. Place pretty side up on a damp paper towel-lined platter and cover with another damp paper towel.
 9. Repeat steps 4-8 until all sixteen are complete, leaving room between each on platter so they do not stick.

Ginger Peanut Dipping Sauce

- 1/2 cup creamy natural peanut butter, room temperature
- 2 teaspoons grated fresh ginger
- 1 tablespoon rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon fresh lime juice
- 1/2 teaspoon sesame oil
- 1 1/4 teaspoons chile garlic paste

- 4-6 tablespoons water

Whisk together all ingredients except water in a bowl. Whisk in 4 tablespoons water one at a time and blend until smooth, adding more water until desired thinness/consistency is reached.