**Fresh Spring Rolls**

**Ingredients:**

* 1 pkg spring roll rice wrappers
* 1 pkg vermicelli rice noodles
* 4 scallions, whites and light green part only, sliced into thin match sticks
* 1 large carrot, shredded or sliced into thin match sticks
* 1 large English cucumber, seeded and sliced into thin match sticks
* 1 pound large, cooked shrimp, peeled and deveined, halved
* 1 bunch fresh mint leaves
* 1 bunch fresh Basil leaves, coarsely chopped
* 1 bunch fresh cilantro leaves

**Method for Spring Rolls:**

1. Cook vermicelli noodles according to package directions. Rinse in very cold water and drain.
2. Gather all topping ingredients, including shrimps, vegetables and herbs.
3. Add about an inch of cold water to a large, deep dish or pie pan. Soak a wrapper in this water for a few seconds and then remove to your rolling surface. It should still feel quite firm. (Soaking too long will cause the spring roll to tear as you roll it.)
4. On the closet third of the wrapper, place three half shrimps, then on top of that layer a couple leaves of mint, and cilantro, a few shreds of Basil, some scallion, carrot and cucumber. Finally, place a small pinch of vermicelli on top of all.
5. Next bring in the sides of the wrapper, then fold the bottom up over the filling, and roll as tightly as possible without tearing the wrapper.
6. Work quickly to prevent the wrapper for drying or becoming sticky. If it folds improperly, it may be impossible to fix.
7. The spring rolls can be stored for later use by rolling in plastic wrap and refrigerating for up to three days. They are best fresh.

**Two Dipping Sauces**

**For peanut sauce:**

* ¾ cup sweet chili sauce (Thai sweet chili)
* 1/3 cup crunchy peanut butter
* ½ tsp soy sauce
* 1 tsp Hoisin sauce
* ¼ tsp toasted sesame oil

Whisk in a small bowl until a smooth sauce is obtained.

**For fish sauce:**

* ¼ cup water
* 2 Tbs fresh lime juice
* 1 clove garlic, minced
* 2 Tbs white sugar
* ½ tsp garlic chili sauce

Whisk in a small bowl until a smooth sauce is obtained.