

# Vietnamese Spring Rolls w/ Two Asian Sauces

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Yield: 6 wraps

1 cup kelp noodles, soaked in lemon & tamari water.

Rice Wraps

Collard Greens/Leafy Lettuce

2-4 Carrots, sliced in ribbons w/peeler

1 Daikon radish, julienne sliced

1 Cucumber, seeded and julienne sliced.

4 Green Onions, thin sliced

2 cups Mung Bean Sprouts

Microgreen sprouts of choice

Fresh Basil, chiffonade

Fresh Mint, minced.

Fresh cilantro, chopped.

Sweet & Sour Stone fruit sauce (see recipe)

Sunflower "peanut" Sauce (see recipe)

1. Soak the kelp noodles in boiled water with a splash of lemon and tamari. Set it aside while you chop the rest of the ingredients.
2. Rinse your bean sprouts and set aside to drip dry.
3. Using a peeler, make long thin ribbons from the carrots (alternately, slice in very thin julienne strips). Do the same with the daikon.
4. Seed the cucumber and cut into long thin julienne strips.
5. Slice the fresh basil in thin chiffonade strips. Mince the mint and chop the cilantro.
6. De-stem the collards and do a quick dip in boiled water to blanch (it is smart to follow with a quick dip in iced water). Dry and set aside.
7. Fill a round pie plate with tepid water. Set all your prepared vegetables close by and get ready to roll.
8. Start by wetting the cutting board so the rice paper won't stick to it. Now dip the rice paper and place it on the board followed by a collard leaf (or leafy lettuce).
9. Smear some of the "peanut" sauce across the leaf.
10. Add your desired ingredients and roll up the wrap (use the "OK" method with your fingertips to allow for the gathering fingers to help as you roll).
11. Slice each wrap on a bias (angled) cut and place on a platter or plate with both sauces.

**Note:** If you cannot find kelp noodles, rice noodles can work as well.

**Storage:** Stored in the refrigerator, Vietnamese Spring Roll Wraps will keep for 1 day.