

## SUMMER ROLLS w/TWO SAUCES

### Ingredients:

\*Tofu, 7 oz.

¼ c. soy sauce

~2 oz. bean threads

4 tender leaves Napa cabbage, cut in half

½ c. shredded red cabbage

½ c. grated carrots

¼ c. diced red bell pepper

¼ c. minced cilantro

¼ c. minced basil

¼ c. chopped peanuts

4 oz. water chestnuts, diced

8 spring roll rice wrappers (plus a few more, in case some tear)

\*Since this is only half a pack of tofu, I marinate a whole 14-oz. block and use the rest in a stir fry.



### Directions:

1) Drain the tofu and press to remove excess liquid. Cut into small cubes and put into a shallow container. Pour the soy sauce over, stir, and leave to marinate.

2) Pour boiling water over the bean threads and allow to soften for 20 minutes. Drain well and chop.

3) Soften a rice wrapper in warm water for a minute, until pliable. Drain it and move it to a clean plate. On the wrapper, place half a Napa cabbage leaf—farther towards you than center, but not all the way to the edge of the wrapper. Arrange all of the ingredients (including the tofu and bean threads) on the leaf. Fold in the sides of the wrapper, then roll the wrapper over the leaf and contents like a burrito.

4) Serve soon, or else wrap summer rolls in damp kitchen towels and refrigerate. Bring back to room temperature before serving with sauces. (See sauce recipes on the following page.)



## **SPICY PEANUT SUMMER ROLL SAUCE**

### **Ingredients:**

1 tsp. vegetable oil  
3 T. onion, finely chopped  
1 garlic clove, minced  
¾ tsp. crushed red pepper flakes

3 T. water  
1 T. creamy peanut butter  
1 T. hoisin sauce  
1 tsp. tomato paste  
1 tsp. honey

### **Directions:**

- 1) In a small skillet, sauté the onions, garlic, and red pepper flakes in the oil for about 5 minutes.
- 2) Whisk in remaining ingredients, heat for an additional minute, and then remove from heat.
- 3) Cool and serve with summer rolls.

## **SUMMER ROLL GINGER SAUCE**

### **Ingredients:**

¼ c. soy sauce  
2 T. fresh lime juice  
1 T. finely shredded fresh ginger  
1 T. unseasoned rice vinegar  
1 ½ tsp. toasted sesame oil  
1 green onion, minced

### **Directions:**

- 1) Mix all ingredients in a salad dressing shaker.
- 2) Chill until ready to serve with summer rolls.