

Summer Rolls



Recipe By Amber

Penney Farms Princess

INGREDIENTS

rice paper
spinach
red cabbage, thinly sliced
carrots, shredded
cucumber, julienne
crab meat, cooked & cleaned

DIPPING SAUCE

1 part chili garlic sauce
1 part honey

INSTRUCTIONS

Start by making your dipping sauce. Mix 1 part chili garlic sauce and 1 part honey. Set aside.

Now, prep everything for your filling. Set out the crab meat, shredded carrots & spinach. Thinly slice the cabbage. Set aside.

Cut the cucumbers into 2 or 3 inch sections. Using a mandolin or a very sharp knife, cut them into thin strips, lengthwise. Then, using a sharp knife, cut the slices into thin julienne strips.

Fill a pie pan, or casserole dish with warm water. Lay the rice paper in the water and let it soak for about 20 seconds. Using both hands, carefully lift it out of the water and onto a flat surface.

Layer your filling ingredients in the center of the wrapper: spinach, cabbage, carrots, cucumber & crab meat. Make sure everything is close together and packed as tightly as possible. Leave a 1" border on the left and right sides.

*Wet your hands to prevent them from sticking to the rice paper while rolling. Carefully fold over the left and right sides of the rice paper on top of the filling.

Now, fold the bottom up and over, pinching in the ingredients as you fold so everything stays tightly packed. Then roll upward closing the roll.

Place the roll seam side down on a serving platter. Continue this process to make additional rolls. Serve immediately.