

From the kitchen of David and Jennifer Deaven

wrap to form tight roll.
4. Serve with remaining sauce for dipping, can add sweet soy sauce as an alternative.
\$id: spring_rolls.v 1.1 2018/02/11 16:22:31 deaven Exp \$

Fish/Spring Rolls

Fish/Spring Rolls

- A: 10oz shrimp
1/2T butter
Salt and pepper
- B: 2T lime juice
2T sugar
2t miso, nutritional yeast, or worchestershire
1c garlic, minced
1/2t sriracha
1/4C water
- C: 8 rice wrappers
- D: 1C rice, steamed
1 red pepper, jullienned
4T fresh basil, mint, cilantro, chopped
2T peanuts, crushed
1. Saute (A) in pan until cooked, remove from heat.
 2. Combine (B) in bowl, mix well and reserve.
 3. One by one, soak (C) in warm water for 15 seconds, remove, fill with (A) and (D), drizzle with (B), and



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