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R C P L REDWOOD CITY PUBLIC  
Library

la cocina  
de LIBROS



# Spring Rolls

## Ingredients

### Dipping Sauce:

- 2 Limes
- 1 clove garlic, unpeeled
- 1 teaspoon rice wine vinegar
- Kosher Salt
- 2 tablespoons olive oil

### Spring Rolls

- 1 avocado
- 1 bunch basil
- 1 bunch mint
- 2 cucumbers
- 4 carrots
- 10 small, round rice paper wrappers (6 inch diameter)

## Directions

### For the dipping sauce:

1. Zest 1 lime, then cut in half. Slice the other lime in half. Juice both limes into a small mixing bowl Measure 2 Tablespoons lime juice into a separate small bowl.
2. Place the garlic clove in the mortar (or on a cutting board) and crush it once with the end of the Pestle, or the palm of your hand). Add the garlic to the measured lime juice.
3. Add vinegar, lime zest, and a pinch of salt to the garlic mixture. Mix well.
4. Stir in the oils, using a whisk or fork. Discard garlic to the compost. Set sauce aside.



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### For the Spring Rolls

1. Slice the avocado in half and remove pit. Slice flesh, scoop out, and set aside.
2. Tear basil, cilantro and mint leaves into pieces and place in mixing bowl. Discard stems to the compost.
3. Peel the cucumbers and slice off the ends. Discard into compost. Peel the remaining cucumber into long thin ribbons and add to the mixing bowl with the herbs.
4. Peel the carrots and discard the peel. Peel the remaining carrots into long ribbons and add to the mixing bowl.
5. Pour half the dipping sauce over the produce and mix well to coat.
6. Fill a medium-size bowl halfway with warm water.
7. Dip a rice paper wrapper into the bowl of water and move it around for 5 seconds but no more.
8. When the wrapper is completely wet but not soaking, shake off excess water and lay it flat on the cutting board. Let it sit for a moment to hydrate.
9. Place about 1/4 cut of the mixed vegetable filling onto the lower half of the wrapper and top with a slice of avocado. Don't overfill it or the roll won't close.
10. Fold each side of the wrapper in toward the middle. Holding the sides in, roll the wrapper up from the bottom, until you have what looks like a very thin burrito. Repeat with remaining wrappers and filling/

Serve the spring rolls with remaining dipping sauce.



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