

FOOD & GATHERINGS

Entertaining

SHRIMP SUMMER ROLLS

Active/Total Time: 1 hr.

Makes: 20 rolls (serves 6 to 8)

- 1** pound medium shrimp (about 30), in shells
- 8** ounces rice vermicelli (rice-stick noodles)
- 1** small head Napa cabbage, halved, cored, and thinly sliced
- 5** medium carrots, cut into ¼-inch-thick, 3-inch-long matchsticks
- 1** English cucumber or 4 Persian cucumbers, cut into ½-inch-thick, 5-inch-long wedges
- 6** scallions, dark-green tops only (reserve white and pale-green parts for Mango Salad, opposite)
- 1** bunch Thai or Italian basil
- 1** package spring-roll skins (bánh tráng; for source, see page 66)

Peanut Dipping Sauce
(see recipe, page 161), for serving

Sambal oelek (Indonesian chili paste; for source, see page 66) or spicy chili sauce, for serving

1. Bring 1 inch water to a boil in a large, deep straight-sided skillet. Submerge shrimp; immediately remove from heat and cover. Let stand 3 minutes; drain. Let cool and peel. Cut in half lengthwise and devein. Shrimp can be stored in refrigerator up to 1 day.

2. Place vermicelli in a baking dish and cover with 1 inch hot tap water. Let stand until water is tepid, about 30 minutes; drain. Vermicelli can be stored in refrigerator up to 1 day.

3. Submerge cabbage and carrots in 2 separate bowls of ice water 30 minutes; drain. Place alongside cucumber, scallions, basil, shrimp, and noodles on a platter.

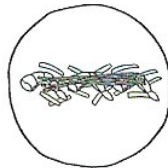
4. Pour at least 1 inch warm water into a bowl slightly larger than spring-roll skins. Submerge 1 skin in warm water until pliable but still firm, about 10 seconds. (Replace warm water as necessary.) Transfer to a plate. For filling and rolling, see illustrations, right. Serve with dipping sauce and sambal oelek.



A refreshing salad rolled up in rice paper is one of Vietnam's culinary treasures.

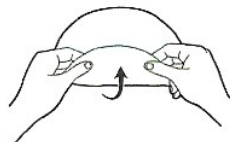
SUMMER-ROLL HOW-TO

Summer rolls pique all five senses: sight, scent, taste, sound (crunch), and touch: Put out a platter of shrimp, vegetables, and herbs, and let guests make their own.



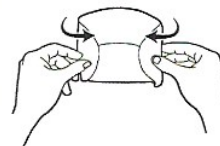
1

Start stacking
Place 3 pieces of shrimp, cut side up, on prepped spring-roll skin. Place fresh herbs, vegetables, and vermicelli on top of shrimp.



2

Get rolling
Using both hands, lift side of skin closest to you and fold it tightly over filling, leaving a crescent moon of skin on far side (think burrito).



3

Tuck tightly
Fold in both ends of summer roll. Once there's skin-to-skin contact, a tight seal will form.



4

Wrap it up
Grab body firmly and tightly roll it away from you to seal summer roll. Dip, eat, enjoy. Repeat.