

Spring Rolls with Papaya and Peanut Sauce

Source: Epicurious Bon Appetit June 2004

Ingredients

- ½ c. chunky peanut butter
- ⅓ c. water
- 2 tbsps unseasoned rice vinegar
- 2 tbsps fish sauce (such as nam pla or nuoc am)
- 2 tsp hot chili paste, such as sambal oelek
- 24 6" diameter rice paper rounds
- 24 large fresh basil leaves
- 48 large fresh mint leaves
- 1½ large firm but ripe papayas, halved lengthwise then crosswise, seeded, peeled, cut crosswise into ½" thick strips
- 1 unpeeled English cucumber, cut into ¼" thick 2½" long strips
- 48 small fresh cilantro sprigs

Method

Whisk first 5 ingredients in bowl. Peanut sauce can be made 3 days ahead. Cover and chill. Re-whisk before serving.

Fill large bowl with warm water. Working in batches, soak 3 rice paper rounds in water until softened, about 2 minutes. Remove rounds from water and arrange in single layer on work surface.

Place 1 basil leaf in center of each round. Place 2 mint leaves atop each basil leaf. Place 2 papaya strips, then 2 cucumber strips atop mint. Arrange 2 cilantro sprigs atop cucumber. Fold 1 edge of each round over filling. Fold in ends. Roll up rice paper rounds tightly, enclosing filling. Transfer to platter. Repeat with remaining rice paper rounds.

Cover with moist paper towel, then plastic wrap; chill. (Can be made 8 hours ahead. Keep chilled.) Serve rolls with peanut sauce.

Notes

I used thin avocado strips also but don't think they added anything.

Peanut sauce seemed a bit too salty to me but I was able to choke them down without a problem. Yummy with Korean-style chicken wings.