

Vegetable Spring Rolls (Thanks for Sharing Lisa!)

½ cup shredded daikon radish

2 green onions, thinly sliced

2 Tablespoons rice vinegar

1 teaspoon sugar

1 small fresh jalapeno or Serrano chile pepper

½ teaspoon toasted sesame oil

½ shredded carrots

½ cup short thin strips cucumber (can substitute zucchini)

2 tablespoon snipped fresh cilantro

1 tablespoon soy sauce

6 -8 1/2 inch diameter rice papers

1 ½ cups shredded Boston or curly leaf lettuce

Fresh cilantro

Shredded carrots

Combine daikon, green onions, vinegar, sugar, chili pepper, and sesame oil. In another bowl combine the ½ cup carrots, cucumber, cilantro and soy sauce. Cover both mixtures and refrigerate at least 2 or up to 24 hours, stir once. Drain both mixtures

2. Pour 1 cup warm water into a pie plate. Carefully dip rice papers into water 1 at a time. Place papers on towels. Let soften.

3. Place ¼ cup shredded lettuce on each rice paper near one edge. Place 1 rounded tablespoon of each vegetable mixture on the lettuce. Fold in the ends and tightly roll. Place seam side down on plate cover with damp cloth. Repeat with remaining rice papers. Cover and refrigerate for up to 2 hours. Garnish with cilantro and shredded carrots.

Great with Barbecued Chicken!