

Ruby's Spring Rolls with Spicy Peanut Dipping Sauce

To make the best spring rolls, use your favorite fresh ingredients! Below are a few of mine.

Directions

Filling:

- 6-8 rice paper sheets
- 1 cup baby spinach
- 4 large shitake mushrooms sliced
- 4 large white button mushrooms sliced (1 spray of Bragg's liquid amino)
- 1 cup mung bean sprouts
- ½-1 red, yellow or orange bell pepper thinly sliced
- ½ cup cilantro, chopped (1 teaspoon per roll)
- OPTIONAL: ¼ cup raw cashews (sprinkle a few in each roll)

Peanut Dipping Sauce:

- 2-3 teaspoons grated fresh ginger
- 4 tablespoons brown rice vinegar
- 1 tablespoon agave nectar
- 1-2 tablespoons peanut butter (or ¼ cup peanuts)
- 1/2 seeded jalapeno pepper (use the whole pepper to make it extra spicy)

Preparation:

Dipping Sauce: Put all sauce ingredients in a blender and blend until creamy. Set aside.

Spring Rolls:

- (1) Fill a pie plate or bowl with hot water. Immerse rice paper in warm water for a few seconds to soften them up just until soft but still flexible (work with one rice paper at a time, being gentle as they break easily when brittle). Remove from water and place rice paper on a kitchen towel and let rest approximately 30 seconds until it's more pliable.
- (2) Arrange a few pieces of spinach on bottom half of soaked rice paper leaving a 1-inch border along edge. Add the rest of the ingredients in any order the following: top with some of the mushrooms, mung beans, bell pepper and cilantro (don't overfill). Be sure to evenly distribute the ingredients from one end and don't bunch them altogether.
- (3) Pressing down on the filling with your fingers, fold the bottom end of the sheet (side nearest you) over the top of the fillings and roll into a cylindrical shape halfway.
- (4) Fold the left and right sides inward and complete rolling the remaining half (If rice paper is too dry to seal, moisten unsealed edges with a little more hot water). Transfer spring roll to a plate, seam-side down, and cover with dampened paper towels. Make additional roll in the same manner.

Serve with dipping sauce.