

Thai Cold Spring Rolls

Serves 4, 250 calories each

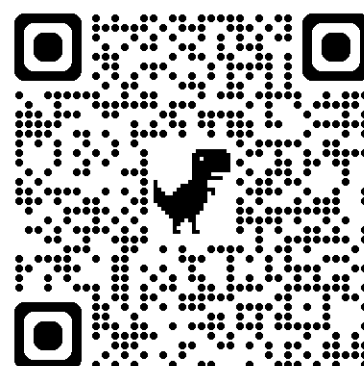
Sally and I fell in love with these fresh appetizers at Thai Basil in Charleston. Getting the wraps just wet enough to fold without tearing is a challenge but I've devised my own method.

Ingredients:

- 1 cup bean sprouts
- 1 carrot (1 cup grated)
- 1/2 tsp. pepper
- 2 Tbsp. sugar
- 3 Tbsp. rice vinegar
- 1/2 tsp. salt
- 4 egg yolks
- 1 tsp. vegetable oil
- Four sprigs of cilantro
- 4 rice paper sheets
- 8 cooked shrimp
- 4 lettuce leaves

Equipment:

- Grater



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☑	Directions	Time (min)
	Blanch bean sprouts in boiling water and then drain	3
	Peel and grate carrot using large holes	2
	To the grated carrot, add 1/2 tsp. pepper, 2 Tbsp. sugar, 3 Tbsp. rice vinegar, and 1/2 tsp. salt	3
	Separate 4 egg yolks. Reserve whites for other uses. Beat the yolks lightly.	3
	In a fry pan, heat 1 tsp. oil and then cook yolks into a thin omelet. Do not brown.	5
	Slide egg onto a cooking board. Fold and then cut into long juliennes.	5
	Cut shrimp in half lengthwise.	2
	Assemble ingredients. Wet a work surface.	2
	Place a rice paper on the wet work surface. Turn over to wet both sides. .	1
	In the center of the rice paper, assemble the ingredients in layers; sprig of cilantro, shrimp halves, egg, and bean sprouts	2
	Fold the softened rice paper over the ingredients, tuck in the ends, and roll as tightly as the soft paper allows.	1
	Transfer to a moist lettuce leaf for storage and transfer. Repeat for remaining rolls	12
	Serve with a peanut dipping sauce	
	Total	41 min