Spring Roll Party

Making Spring Rolls is a fun and personalized way to eat and celebrate together. Arrange all the options in an 'assembly-line' arrangement, starting with the rice paper wraps. The sky is the limit on options you'd like to offer. If you have nasturtium or other edible flowers, put them in first and your rolls will be beautiful to behold.

Prepare in Advance and place on separate plates or bowls

- Best Chili Sauce
- Perfect Peanut Sauce
- Vermicelli (options see below)
- Tofu (baked or marinated)
- "Ham" or "Chicken" roll from Asian Market
- Quick Pickles
- Mint sprigs
- Cilantro sprigs
- Thin slices of seeded Jalapeno pepper or use pre-pickled peppers
- Edible flowers-especially nasturtium blossoms
- Anything else you think is fun in a spring roll

For assembly

- Regular or brown rice papers
- Large shallow platter of warmish water

Directions

Lay out all ingredients so that people start with the rice paper and move around the ingredients from there.

To assemble:

- To start your spring roll, take one rice paper and float it in the shallow plate of water until it starts to soften. Here's a short video.
- Remove to your own plate and spread it out.
- Move around the table and add the other items to your spring roll at one edge of the rice paper-careful not to overfill.
- Once done, fold the short ends in, then roll the spring roll up.

Vermicelli Two Ways

These are a must for Spring rolls. Make them early and make a lot.
Any left over can be turned into a salad later.

Fine vermicelli or Ba Co Gai

This creates small, roll sized sheet of noodles for your roll.

1. Just pile up to 10 small sheets in a colander.
2. Place colander in a bowl.
3. Pour boiling water over and let sit 1.5 minutes (not much more)
4. Pull out the colander and plunge immediately into a large bowl of cold water. Leave for 2-5 seconds. Pull out.
5. Shake off water and pull the sheets apart so they don't stick together.
6. Put on a platter, cool, and cover till ready to use.

Fresh vermicelli

This creates lots of thicker noodles.

1. Boil a large pot of water.
2. Add dried vermicelli noodle packs.
3. Cook for 8 minutes.
4. Drain and rinse with cold water until cooled down. Don't let them keep cooking.
5. Shake off water and put on platter, cover till ready to use.

Quick Pickles for Spring Rolls

Prepare thin matchsticks of any mix of the following and put in shallow dish or jar:

- Cucumber (peeled, seeded)
- Carrots
- Daikon

1. Marinade in:
    a. ½ cup rice vinegar
    b. ½- 1 tsp salt
    c. 1-2 tsp sugar
    d. 1 T apple cider vinegar (opt)

2. Cover and refrigerate until ready to use.

Creamy Banh Mi Sauce can be used for Spring Rolls too.

Mix together:

- ¼ cup vegan mayo
- 2 tsp hoisin
- 1 tsp soy sauce
- 1 tsp maple syrup
- 1 tsp sriracha

Keep in refrigerator until ready to use. Re-stir.

Tofu for Spring Rolls

You will want pieces of tofu about 1½ -2 inches wide by 3-4 inches long. One piece for each spring roll. There are options for preparing these.

Dryish-Fried Tofu

- Press 1 block of extra-firm tofu and cut into slabs.
- Heat up large wok or cast-iron skillet over medium heat.
- Once it is really hot add tofu in a single layer. It should sizzle when it hits the pan.
- You may want to use a small amount of oil.
- Let cook and sprinkle a little salt and press the piece down. Cook until golden brown, about 3-4 minutes.
- Flip and repeat.
- Once done, cut into smaller sizes for rolls.

Marinated Tofu

1. Press block of extra-firm tofu
2. Create a marinade of:
    - ¼ cup soy sauce
    - ¼ cup rice vinegar
    - ¼ cup maple syrup
    - 2 Tbsp sesame oil
    - 2 tsp grated ginger
3. Pan-fry or bake as you wish

Pre-cooked, Vegan Soy Roll for Spring Rolls

Another option is pre-made, 'ham', 'chicken', 'turkey' vegan rolls that can be found in Asian groceries. These can be directly sliced and pan fried, baked, marinated or whatever. After cooking, cut into sizes you want for rolls, cover and refrigerate until ready to use. They are pre-cooked so also be used without cooking.

Best Sweet Chili Sauce

This is a great sauce for almost any recipe.

Ingredients

- 1/3 cup rice vinegar
- 1/3 cup water
- 1/3 cup + 2 tablespoons cane sugar----diabetic alternative: use granular sweetener of choice (e.g. erythritol)
- 1 tablespoon rice wine
- 1 tablespoon sambal oelek (use more or less according to taste) OR 1-2 teaspoons dried red chili flakes (these are very hot, start with less and add more if desired)
- 1 1/2 teaspoons finely minced garlic
- 1 teaspoon finely minced ginger
- 1 teaspoon tamari or soy sauce (use tamari for gluten free)
- 2 teaspoons cornstarch dissolved in 1 tablespoon water (the sauce will thicken more once cooled)
- 1-2 drops natural red food coloring (optional)

Directions

1. Place all of the ingredients except for the cornstarch mixture in a small saucepan and bring it to a boil, stirring regularly.
2. Once the sugar is dissolved stir in the cornstarch mixture, stirring continually until thickened, about 1 minute.
3. Let the sauce cool completely, pour into an airtight jar and store in the refrigerator.

Will keep for up to a week. Makes about 1 cup.

Perfect Spring Roll Peanut Sauce

This is really great and ready in 5 minutes if necessary.
It will be popular so make a lot. This is only for 4 servings.

Ingredients

- ¼ cup creamy peanut butter (although it works with crunchy too)
- ¼-1 cup coconut milk (you can use any type, but full fat makes it extra delish)
- 1 ½ Tbsp Hoisin Sauce
- 1 ½ Tbsp Lime Juice
- 1 tsp brown sugar
- 1 Tb chopped peanuts (for garnish)
- 1 Tbsp chili garlic sauce (Sambal Oelek) (optional but really good in there!)
- 1/3 cup water (if needed to thin out)

Directions

1. Combine all ingredients (except peanuts for garnish) in a medium bowl and mix until the sauce is smooth and creamy. You may need to thin it out with more coconut milk and/or water to make it more 'dippable'.
2. Garnish with peanuts and serve. Makes about ¾ cup.

Notes

- If you use thick, natural crunchy PB and are making a big batch heat it up a little on the stove to smooth it out.
- Store in fridge for up to 3 days.