

## **Spring Rolls and Dipping Sauce**

From natashaskitchen.com

### **Dipping sauce:**

1/3 cup water  
1/4 cup fish sauce (I use 3 Crabs)  
1/4 cup sugar  
2 Tb fresh lime juice  
2 tsp rice wine vinegar (= rice vinegar)  
2 tsp chili garlic sauce (Vietnamese)  
2 grated garlic cloves  
1 Tb shredded carrot  
1 Tb sesame oil

### **Filling:**

baked tofu (tofu and miso/water/ginger/garlic/mirin/lime/anything)  
vermicelli noodles  
butter (bib/Boston) lettuce, 15 lettuce leaves, destemmed  
1 cucumber, sliced thinly  
2 carrots, sliced thinly  
cilantro  
rice paper sheets

### **Instructions:**

1. Slice tofu and bake at 350 for 10 minutes, flip, apply miso paste in a very thin layer, then bake another 10 minutes.
2. Bring water to a boil, dump in vermicelli, turn off and let sit for 5-7 minutes; drain and rinse with cold water.
3. Submerge each rice sheet for 10-15 seconds in very warm water.
4. Put your wet rice sheet on a wet cutting board.
5. Add ingredients and wrap. (I put vermicelli, vegetables, and cilantro on the bottom half and tofu on the top half.) The first wrap rolls the vegetables. Then tuck in the sides, then wrap the tofu.