



JOSEPH JEWELL

## Dee's Grilled Shrimp Spring Rolls

### Ingredients

- 2 limes
- 2 lbs peeled and deveined large shrimp
- rice paper wrappers
- 1 bunch of cilantro
- 1 bunch of mint
- 2 cups shredded carrots
- 1 head of escarole (or other leafy) lettuce
- 2 jalapeños
- 6 small sweet peppers
- 2 green onions
- ½ cup soy sauce
- ¼ cup rice vinegar
- 1 tablespoon honey
- 1 tablespoon sesame seeds
- 3 tablespoons sesame oil
- salt
- pepper



### Directions

1. Marinate the Shrimp: Place cleaned shrimp in a bowl with the zest and juice of one lime. Let sit for 15-20 minutes. Meanwhile, clean/cut/chop all of your veggies to prepare for assembly.
2. Cook the Shrimp: Heat 2 TBS of sesame oil until hot and then cook shrimp until pink. Set aside to cool. (If using a grill, include the 2 T of sesame oil with the lime juice soak to create a marinade and grill until pink and lightly charred).
3. Prepare your dipping sauce by mixing the soy sauce, remaining sesame oil, diced green onions, rice vinegar, honey, and sesame seeds in small bowl. Place in fridge to cool.
4. Prepare your work station by having a large bowl with warm water to soften the rice paper wrappers in, a plate with a wet paper towel to roll your wrappers on and a tray with a wet paper towel to place over the completed rolls.
5. Assemble your rolls by dipping a wrapper into the warm water until softened. Place on paper towel lined plate and place your veggies with the lettuce on bottom and 4-5 shrimp on the bottom third of the wrapper. Roll forward once, then fold in sides and continue rolling until sealed. Place on tray and cover with wet paper towel.
6. Continue until you run out of shrimp which is usually after 12-14 rolls, depending on size of shrimp. Cut the rolls in half and plate with the dipping sauce and lime wedges to garnish. Enjoy!

Serves 4