

Fresh Rolls with Smoked Salmon and Basil



Preparation Time: 45 minutes

Cook Time: 10 minutes

Servings: 4 - 5

Ingredients:

FRESH ROLLS:

2 oz. dried rice noodles

4 shiitake mushroom caps (about 2 oz.), thinly sliced

2 Tablespoons soy sauce

8 to 10 round spring roll wrappers, 9-inch size

2 cups Alaska smoked salmon (about 8 oz.), thinly sliced

1 cup Alaska Grown julienne-cut cucumbers

1 cup Alaska Grown julienne-cut carrots

1 medium avocado, diced

1 cup coarsely chopped Alaska Grown basil leaves

1 cup chopped Alaska Grown cilantro

1/4 cup minced Alaska Grown red onion

1/2 cup coarsely chopped plain peanuts

DIPPING SAUCE:

1 cup seasoned rice wine vinegar

1 Alaska Grown green onion, minced

2 Tablespoons soy sauce

2 teaspoons sesame oil

1 teaspoon minced ginger

Description:

SPRING ROLLS:

1. Submerge rice noodles in hot water for 8 to 10 minutes until noodles are soft and clear. Drain and sprinkle with small amount of water to keep from sticking together; set aside. Toss mushrooms with soy sauce; set aside.

2. Submerge one spring roll wrapper in a large shallow bowl of warm water for about 20 to 30 seconds, or until softened. Remove carefully and drain. Place on a clean dry cutting board or work surface. Layer about one-eighth of each of the total ingredients across the center of the wrapper, leaving a border on each end: smoked salmon slices, cucumber, carrots, avocado, rice noodles, mushrooms, basil, cilantro, red onion and peanuts.

3. Lift the edge of the wrapper closest to you and roll it up and over the ingredients, tucking and compressing all of the ingredients into a cigar-shape. Fold in the ends, to seal. Set roll aside, seam-side down; repeat for remaining rolls.

DIPPING SAUCE:

Combine rice vinegar, green onion, soy sauce, sesame oil and ginger in a bowl.

Recipe developed by LaDonna Gundersen, F/V Ladonna Rose.