

## Vietnamese Spring Rolls

<http://userealbutter.com/2009/06/22/vietnamese-spring-roll-recipe/>  
from [White on Rice Couple](#) guest blogging at [Rasa Malaysia](#)

Note: you can substitute any meat or tofu for these rolls

1 lb. pork chops (prefer darker meat)  
1 lb. raw shrimp, peeled, de-veined  
double batch of nuoc cham (one for each meat)  
~30 10-inch diameter spring roll wrappers (rice, tapioca, etc.)  
1 lb. fresh mung bean sprouts  
1 red bell pepper, cored and sliced thin  
1 large English cucumber, cut into thin strips  
large bunch of fresh herbs (mint, cilantro, Thai basil, regular basil), washed  
large bunch of fresh lettuce leaves, washed  
hoisin peanut dipping sauce  
warm water in a large shallow bowl (large enough to accommodate a spring roll wrapper)

### hoisin peanut dipping sauce

8 oz. hoisin sauce  
1/4 cup smooth peanut butter  
1 tbsp rice vinegar  
2 cloves garlic, crushed (I crush it into a paste)  
1 tsp chili-garlic paste or 1 minced thai chili, to taste  
warm water

Mix all ingredients together until combined. If sauce is too thick, add hot water and mix in until you achieve desired consistency.

### nuoc cham marinade from [Creative Loafing](#)

2 limes, juice of  
2 tbsps brown sugar  
4 tbsps fish sauce (I like Three Crabs brand)  
8 cloves garlic, minced  
chile-garlic paste to taste (or finely sliced hot chiles)

Whisk together all ingredients until sugar is dissolved. Set aside.

Marinate the pork chops in a plastic bag with a batch of nuoc cham for a couple of hours. Marinate the peeled shrimp in a ziploc bag with a batch of nuoc cham for an hour. Wipe metal skewers with vegetable oil (or soak bamboo skewers in water for 30 minutes) and skewer the shrimp lengthwise to keep them straight. Grill the pork on high heat for 1.5 minutes per side then cook over indirect heat (someplace on the grill with no flame under it – i.e. shut off one side) and cover. Cook for 4-7 minutes per side until an internal temperature of 145° to 150°F.\* Let the pork rest for 5 minutes before slicing.

Grill the shrimp skewers on high heat for a minute or two. Flip and grill another minute or two until done.

Assemble the spring rolls by dipping one spring roll sheet into a shallow bowl of warm water for a second or two and setting it flat on your plate. Layer lettuce, herbs, vegetables, and meat in a small strip about 1/3 of the way from the edge nearest you. Roll from the edge nearest you and tuck in the sides as you go if you wish. Roll tightly, but not so tightly that you tear the wrapper. Dip in the hoisin peanut dipping sauce and eat!

For excellent instructions (with photos) on how to roll the spring rolls, see how [White on Rice Couple do it right](#).

Serves 4-6.

\* This is according to [The Complete Meat Cookbook](#) by Bruce Aidells and Denis Kelly.