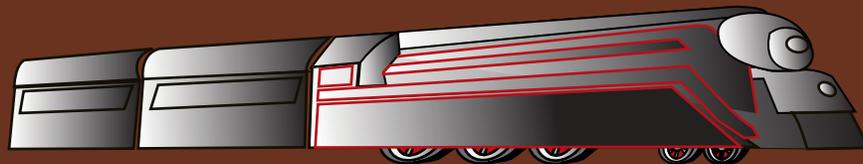# The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !

Goi Cuon Summer Rolls with Shrimp and Mint
Cool, light, refreshing...and beautiful!

½ LB dried rice noodles, cooked according to package directions, rinsed in cool water and drained
12 round rice paper sheets, 8" in diameter
10 Bibb or Boston lettuce leaves, cut crosswise into 1" ribbons
1 bunch fresh mint leaves, stripped from stem
1 bunch fresh cilantro leaves, thicker stems removed
5 scallions, cut lengthwise into 3" pieces, then cut lengthwise into strips
12 medium shrimp, cooked, peeled and halved lengthwise
Dipping Sauce (recipe follows)

Arrange all ingredients around you so that assembly will be quick and easy. Have a platter ready for the finished rolls, plus a large skillet or shallow dish filled with warm water.

To make each roll, slide 1 sheet of rice paper into warm water and keep submerged for about 15 seconds. Remove it carefully and set in front of you. On bottom third of sheet line up ingredients horizontally: about ¼ cup of noodles, some strips of lettuce, mint, cilantro leaves, and a few slivers of scallion.

Lift up the wrapper edge nearest to you and cover the ingredients with it, tucking slightly under the ingredients and snugging them into a cylinder. Fold in both sides perpendicular to the bottom edge, parallel to each other, and roll the cylinder over a full turn to lock them in. Place 2 shrimp halves pink side down just above the cylinder, then roll up the rest of the way.

To seal, dampen the outside edge if necessary, and stick it to the cylinder. Set roll on platter to dry, seam side down, and continue with the rest of the wrappers and ingredients. Serve with dipping sauce.

Dipping Sauce
1 TBL minced garlic
2 TBL sugar
½ tsp chili garlic paste or chopped red chili (fresh or dried)
3 TBL fish sauce
3 TBL water
2 TBL fresh lime juice
Combine all ingredients, stirring until sugar dissolves. Will keep refrigerated up to 1 week.
Makes 8-10 rolls

From Quick and Easy Vietnamese, by Nancy McDermott