

VIETNAMESE SPRING ROLLS
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CULINARY CLASS JANUARY 10, 2026

INGREDIENTS:

8 oz pork tenderloin
10 oz raw, frozen, medium tail-less shrimp
(Vegan Option: substitute fried tofu)

Sliced shallot
Sliced fresh ginger
3 tsp salt
2 Tbsp vegetable oil
Fresh chopped Garlic
3 Tbsp Peanut butter
shredded carrot
sliced English cucumber
lettuce (type is personal preference)
cilantro
mint

Hoisin sauce (available at any Asian market)
Peanut butter
1 chopped clove of garlic

Rice paper THREE LADIES BRAND RICE PAPER available at any Asian market
Rice sticks (vermicelli) available at any Asian market. Farmer Girls Brand SAIGON VERMICELLI ("RICE STICKS")

INSTRUCTIONS:

Prepare 3 pots of boiling water:

1. **FOR PORK:** Boil 5 Cups water, 1 tsp salt, some shallot and ginger (or 1 tsp garlic salt and $\frac{1}{2}$ tsp black pepper). Boil pork for about 20 minutes until done. Then slice thinly.
2. **FOR SHRIMP:** Boil 8 Cups water, 1 tsp salt, and some shallot and ginger (or 1 tsp garlic salt and $\frac{1}{2}$ tsp black pepper). Boil shrimp for 2-3 minutes until pink, then remove the shrimp to a bowl of **ice water** and let stand in ice water to stop cooking and protect the shrimp's texture. Slice each shrimp vertically in half.
3. **FOR RICE STICKS (VERMICELLI):** Boil 10 Cups water, 1 tsp salt, 2 Tbsp vegetable oil. Boil vermicelli 6-7 minutes (after bringing to a boil) until done (soft but not soggy) and remove to a colander and rinse in **cold water** to stop the cooking and to keep its texture. Let drain dry for 5 or more minutes.

Prepare Dipping Sauce:

Mix $\frac{1}{4}$ cup hot water with 2-3 Tablespoons peanut butter and mix completely until creamy. Add about 2 Tbsp Hoisin sauce (to preferred taste). Add $\frac{1}{2}$ tsp chopped fresh garlic and mix. Garnish with roasted, crushed peanuts.

ASSEMBLE THE ROLLS:

Dip the rice paper briefly, and lay smooth-side down on a non-stick plate

Arrange preferred ingredients onto the paper:

lettuce

carrot

cucumber

mint

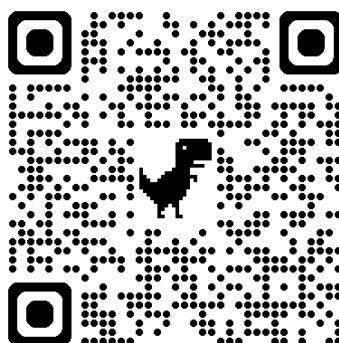
cilantro

protein of choice (pork or fried tofu)

vermicelli

Shrimp (pink side against the rice paper)

Roll gently and carefully

Dip and Enjoy!

Video of Vietnamese spring roll preparation