

# Vietnamese Fish Spring Rolls

## Dipping Sauce (Nuoc Cham)

### Ingredients

- 1/4 cup sugar
- 1 cup warm water
- 1/2 cup fish sauce
- 1/4 cup white vinegar (or rice vinegar)
- 1 lime, juiced
- 1 clove of garlic , minced
- 2-3 Thai chili peppers, minced (or 1 tsp Sriracha sauce)

### Directions

1. In a small sealable jar, combine water and sugar and stir to dissolve the sugar. Add fish sauce, vinegar and lime juice and mix. Adjust flavors to taste.
2. Add garlic and chili pepper. The sauce can be stored at room temperature, if served the same day. Otherwise, store it in the refrigerator. Lasts about a week.

## Rolls

### Ingredients

- 8.5 inch Rice or Tapioca Papers
- Rice or tapioca vermicelli
- White meat fish fillets like striped bass or halibut
- Chopped fresh Thai basil
- Fresh whole mint leaves
- Chopped fresh cilantro
- Bean sprouts
- Thin strips of sliced cucumber
- Grated carrots
- Salt
- Turmeric powder

### Directions

1. Rub fish with turmeric powder and salt. Bake at 375 in a lightly oiled baking sheet for about 10 minutes per inch of thickness until it flakes with a knife. When finished, break into chunks and lightly salt. (You can also poach or fry the fish).
2. Boil the vermicelli per the directions, usually for about 5 minutes. Drain.
3. Chop other ingredients while cooking.
4. Put some hot steaming water (almost boiling) onto a large plate. Dip the rice paper into the water and swirl around for about 5 seconds to soften. Lay the paper onto a cutting board. Place ingredients onto the paper – adjust quantities to your liking. Roll like a burrito. If it tears, just double-wrap it. Dip in sauce and enjoy!