Mango & Shrimp Summer Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

THE ROLLS -Vietnamese Spring Roll Wrappers (Dry) -Mango (cut into thin strips) -Shrimp (cooked and peeled) -Fresh Basil Leaves -Lettuce -Bean Sprouts -Vermicelli (Rice noodles) -Jalapeño Chili (Optional) THE SWEET & SOUR SAUCE -Water -White Vinegar -Sugar -Dried red chili flakes -Juice of one lime -Corn Starch or Potato Starch to thicken sauce

Instructions

This is an easy recipe I came up with for a friend's party. Very refreshing and great for a summer party. THE SAUCE: I didn't make exact measurements when cooking this, I like adjusting the flavors as I go. Basically, you combine two cups water, one cup vinegar, 3/4 cup sugar, juice of one lime, and 1 tablespoon chili flakes. Bring mixture to a boil and adjust flavor according to taste preference. Add in about 4 tablespoons cornstarch (mix this with a little cold water before adding to hot mixture, this ensures no lumps or clumps). And Voila!!! Sauce is done, just let cool and fridge before serving. THE ROLL This is the fun part! You can adjust the amount of ingredients according to taste. Dip the dry wrapper into warm wrapper (one at a time) for about 1-2 mins until soften. Now lay wrappers flat and wipe out excess water. Layer the ingredients a little off center and wrap! Serve immediately with cold sauce on a hot summer day!