

# ASIAN VEGETABLE ROLLS WITH DIPPING SAUCE

**2 Tbsp.** (30 mL) **soy sauce**

**1 tsp.** (5 mL) **cornstarch**

**1 tsp.** (5 mL) **sugar**

**1/2 tsp.** (2 mL) **sesame oil**

**1/4 tsp.** (1 mL) **pepper**

**1 Tbsp.** (15 mL) **butter**

**2 tsp.** (10 mL) **freshly  
grated gingerroot**

**1 1/2 cups** (375 mL)  
**chopped fresh shiitake  
or cremini mushrooms**

**1 cup** (250 mL)  
**shredded carrot**

**1/2 cup** (125 mL) **thinly  
sliced green onion**

**1/4 cup** (60 mL)  
**chopped cilantro**

**4 cups** (1 L) **finely shredded  
suey choy (or Napa cabbage),  
white core removed**

**1/3 cup** (75 mL) **coarsely  
chopped salted peanuts**

**6–8 sheets phyllo pastry,  
thawed according to  
directions**

**1/3 cup** (75 mL)  
**melted butter**

## **Dipping Sauce:**

**juice of 2 limes**

**3 Tbsp.** (45 mL)

**3 Tbsp.** (45 mL) **rice vinegar**

**3 Tbsp.** (45 mL) **sesame oil**

**1 Tbsp.** (15 mL)

**liquid honey**

**1 Tbsp.** (15 mL)

**grated gingerroot**

**2 garlic cloves, minced**

**3/4 cup** (175 mL)

**hoisin sauce**

**1 Tbsp.** (15 mL)

**chopped cilantro**

*Very fresh!*

*Great crunch!*

*Tangy sauce!*

*Make ahead;*

*freeze and cook the  
day of your party.*

Stir soy, cornstarch, sugar, sesame oil and pepper together in bowl. Set aside.

In large frying pan, stir-fry ginger in butter for about 15 seconds. Add mushrooms, carrot, onion and cilantro to frying pan and stir-fry for 2 minutes. Stir soy mixture and add to vegetables. Mixture will thicken immediately.

Stir cabbage and peanuts into vegetable mixture and remove from heat. Set aside to cool.

Lay one sheet of phyllo vertically on counter and brush bottom half with butter. Fold top half down and press down so it sticks together. Spoon vegetable mixture across short end of the phyllo, forming a 1 1/2" (4 cm) roll. Carefully roll phyllo tightly around mixture folding in the sides as you go. Seal with small amount of melted butter. Place on a cookie sheet, sealed side down. Brush top lightly with butter and score on diagonal (not too deep) about 1" (2.5 cm) apart. Continue with remaining sheets and mixture. At this point, you can wrap each roll in plastic wrap and freeze on a cookie sheet. Keeps up to 2 weeks. Bake at 375°F (190°C) for 15 minutes. Cool slightly and cut at scored intervals. Trim brown ends. Makes 3 dozen.

Combine dipping sauce ingredients in blender. Pour into serving bowl and stir in cilantro. Refrigerate until needed.