

Ginger Pork Spring Roll with Spicy Peanut Dipping Sauce by Mary Dumont of Harvest

Ingredients

- 2 lbs pork butt or pork shoulder
- ½ lb ginger
- 1 lemon
- 4 quarts of chicken stock or broth
- 2 bay leaves
- rice noodles, blanched
- rice paper
- 1 carrot, julienned
- 1 daikon radish, julienned
- 1 cup rice vinegar
- 2 tbsp sugar
- 2 tbsp salt
- 1 head lettuce
- 1 bunch each of cilantro, basil, mint
- ¼ cup peanut butter
- 1 cup sweet Thai chili sauce
- 1 bunch scallions, minced
- ½ cup pineapple juice
- lime wedges

How-to

1. Preheat your oven to 300°
2. Large dice your pork butt and season with chopped cilantro, basil and mint
3. Sear each piece in a hot pan to golden brown. Transfer to a medium roasting pot and cover with chicken broth. Cover this pot and braise covered in the oven for 2-3 hours. Remove from oven, strain, cool and shred pork for use in spring rolls
4. Bring a medium saucepan of water to a boil. Boil noodles 3-5 minutes or until al dente and drain
5. In a small bowl, mix the peanut butter, pineapple juice, scallions and chili sauce. Make sure the consistency is smooth. Save until ready to eat
6. Fill a large bowl with warm water. Dip one wrapper into the hot water for roughly 1 second to soften.
7. In another bowl, mix the carrots and radishes, salt, sugar and rice vinegar, mix well and set aside for spring rolls
8. To assemble, lay wrapper flat. Across the center of the wrap, place lettuce, shredded braised pork, a handful of rice noodles, a handful of the carrot/radish salad, basil, mint, and cilantro, leaving about 2" uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper once over, fold the sides inward and finish rolling over to seal making a nice tight roll. Repeat with remaining ingredients
9. Serve spring rolls sliced into bite-size portions with a fresh lime wedge and the dipping sauce on the side