



Aleutia's Very Special Smoked Salmon Spring Rolls

Ingredients

- Rice paper wrappers (or use cabbage or lettuce leaves)
- Romaine lettuce, sliced
- 1 package Aleutia smoked salmon, flaked with skin removed
- ½ cup cucumber, chopped into matchsticks
- ½ cup carrots, chopped into matchsticks
- 1 avocado sliced.

Soy Dipping Sauce:

Mix together in a bowl:

- ½ cup soy sauce
- ¼ cup rice vinegar
- 2 tablespoons peanut oil
- 1 teaspoon hot sesame oil
- ½ teaspoon minced garlic
- Pinch of sugar

We've coupled Aleutia smoked salmon with crisp, fresh vegetables and wrapped everything in rice paper in this delicious spring roll recipe. These rolls are so impressive you'll never believe how quick and easy they are. Serve them with a soy dipping sauce and enjoy.

Briefly soak a rice paper wrapper in a bowl full of hot tap water to soften (skip this step if you're using cabbage or lettuce as the wrapper). Place the wrapper on a flat surface like a plate. Lay 2 tablespoons of sliced romaine lettuce along one edge of the wrapper and top with about two pieces of cucumber and carrots. Sprinkle with 1-2 tablespoons flaked Aleutia smoked salmon. Top with a slice of avocado. Fold both ends over toward the center of the wrapper, roll tightly.



ALEUTIA[®]

Pure. Wild. Alaskan.

You can get ocean-caught Aleutia smoked salmon delivered to your door by calling **907-383-5909** or visiting the salmon marketplace at **www.aleutia.org**.