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Essex Pearl



# Chef Le's Homemade Summer Rolls with Sausage

Not your average summer rolls! By making all the elements of these summer rolls from scratch – from the savory sausage to the refreshing pickled vegetables and flavorful peanut sauce – this appetizer is bound to shine at your next party!

A chef signature recipe made in collaboration with Chef Daniel Le of Essex Pearl restaurant in NYC.

<b>60</b> MINUTES	<b>4</b> SERVINGS
<b>22</b> INGREDIENTS	 SPICE LEVEL

# Chef Le's Homemade Summer Rolls with Sausage

## INGREDIENTS

### For the sausage:

- 3 lb ground pork
- 12 oz Tusino Curing Powder
- 5 tbsp garlic, minced
- 1½ tbsp ground black pepper

### For the hoisin peanut sauce:

- 1 c hoisin sauce
- 5 tbsp creamy peanut butter
- 1½ tbsp Golden Mountain Seasoning Soy Sauce
- 1½ tbsp Sambal Oelek
- 2 tbsp ginger, peeled
- 2 tbsp rice vinegar
- 1½ tbsp sugar
- 2 tbsp water

### For the pickled vegetables:

- ½ c distilled vinegar
- 1 c water
- ¼ c sugar
- 1 tbsp salt
- 1 lb radish, julienned
- ½ lb carrot, julienned

### For the summer roll:

- 12 sheets of summer roll rice paper
- 1 head butter lettuce
- 3 Persian cucumbers, sliced
- 1 bunch mint
- 2 bunches Thai basil
- 1 bunch cilantro

## DIRECTIONS

1. Preheat oven to 375F. Mix all sausage ingredients together in a mixing bowl and form into 6" long sausages. Bake in the oven for 35 to 45 minutes until fully cooked. Set aside to cool while you prepare the rest of the ingredients.
2. Combine all the hoisin peanut sauce ingredients and blend in a blender until smooth.
3. Julienne the radishes and carrots by slicing them into 3" long matchstick-like sticks. Set aside.
4. Pour vinegar, water, sugar, and salt into a small pot and bring it to a boil. Add in the chopped vegetables and bring back to a boil, then turn off heat and set aside.
5. Gather and prep all the ingredients for assembly. For one summer roll, you will use:
  - 1 summer roll rice paper
  - 1 piece butter lettuce
  - 2 mint leaves
  - 2 Thai basil leaves
  - 1 sprig cilantro
  - 1 pinch of pickled vegetables
  - 1 pork sausage cut in half lengthwise
  - 1 piece Persian cucumber, sliced lengthwise
6. To assemble: Wet rice paper in warm water to soften and lay on a cutting board. Lay lettuce, herbs, and pickles on the rice paper, and fold over one time to form a pocket. Place the sausage and cucumber over the pocket and roll over once again. Fold in both sides and roll all the way through.
7. Serve with hoisin peanut dipping sauce!