



Sexy Skivvies Summer Rolls

(adapted from Chow.com)

DISCLAIMER - These rolls are best made and eaten in as little clothing as possible!!

Do you think Nick and Lauren have those fierce bodies by eating crap? NO! They both have been longtime pescetarians, which means they eat mostly veggies with some seafood thrown in for good measure. So not only are these rolls sooooo freakin' delicious, but they are also super healthy!

This recipe is all about the prep (and counter space). Don't be intimidated because once you've got everything mixed and chopped you just roll little sexy see-thru packages of shrimpy goodness. And feel free to hum a little "Rollin' with The Skivvies" while you're doing it!

Ingredients

PEANUT SAUCE

¾ c natural peanut butter*

⅓ c water

3 tbsp hoisin sauce

2 1/2 tbsp lime juice

4 ½ tsp soy sauce

1 tbsp sugar

3 tsp chili-garlic paste

1 medium garlic clove, mashed

½ tsp toasted sesame oil

*You can use regular peanut butter. Just eliminate the tablespoon of sugar

SUMMER ROLLS

1 block of extra firm tofu, drained

1 tablespoon vegetable oil

48 medium shrimp, peeled and deveined

4 oz dried rice stick noodles

16 (8 ½ inch) round rice paper wrappers, plus a few extra in case of tearing

1 cup mung beans

32 mint leaves (from 1 bunch)

32 basil leaves

16 small cilantro springs

2 serrano chiles, stemmed, seeded and cut lengthwise into 32 matchstick-sized pieces (optional)

1 medium English cucumber peeled and cut into skinny sticks (¼ x ¼ into 2 ½" sticks)

3 scallions quartered lengthwise, then cut crosswise into 2 ½ " sticks

8 Bibb lettuce leaves, cut in half

Preparation

For the Peanut Sauce

Whisk all the peanut sauce ingredients together...you will want to use a bigger bowl than I did in the episode as I made a big ol' mess!

*You can make the sauce one day before and store it in the fridge overnight. Just let it come to room temperature before serving.



For the summer rolls

Preheat the oven to 350° and pat the block of tofu dry with paper towels. Pour the vegetable oil over the tofu and gently rub it into the surface covering the entire block. Place on a non-stick baking sheet and bake until the outside is golden. About 20-30 minutes. Remove from the oven, let cool completely, and slice into thin strips.

While the tofu is baking bring a medium pot of water to boil. Add the shrimp and cook until it's bright pink. It doesn't take long. 1 ½ - 2 minutes. Drain the shrimp into a colander and run cold water over it. Pat dry.

Cook the dried rice noodles according to the directions on the package.

Now get into your skivvies and prepare to shake, rattle and ROLL!

You want to have all your ingredients for the Summer Rolls in separate containers and within easy reach and a damp kitchen towel on your countertop. You also wanna have a large shallow skillet of hot tap water on the side for the rice paper wrappers. Working with one wrapper at a time dip wrapper in pan of water until it's pliable - about 20-30 seconds. Carefully remove the wrapper and place on towel.

Now ya gotta work hella fast. We are talking rain tempo* people!

Put three pieces of shrimp in the middle of the wrapper leaving one inch on either side. On top of the shrimp put on a layer of the rice noodles, followed by a few bean sprouts, 2 mint leaves, 2 basil leaves, 1 sprig of cilantro and two pieces of serrano if using.

Put 4 cucumber sticks and two scallion pieces on either side of the shrimp. Then roll the lettuce into a little cigar and put on top.

Now roll the bottom side over the shrimp, fold in the sides. Hold the roll firmly and continue rolling until you meet the upstage seam and the summer roll is shrimp side up with the seam on the bottom.

Place on a cookie sheet and cover with plastic wrap. Continue until you've made all your rolls. Slice on bias and dip into peanut sauce!

And five, six, seven, EAT!!

Yield: 16 summer rolls

*rain tempo - a term used when performing at outdoor theaters. The show has begun but it looks like rain. The music director proceed to take all tempos double time to beat the weather.