



## Thai Spring Rolls with Peanut Sauce

### *Spring Rolls*

2 tablespoons vegetable oil  
1 bunch scallions, sliced, white and greens separated  
6 cups shredded green cabbage  
¼ cup grated carrot  
1 tablespoon minced garlic  
1 tablespoon minced fresh ginger  
2 cups cooked rice noodles, chopped  
1 cup chopped cooked shrimp  
3 tablespoons oyster sauce  
1 teaspoon Sriracha sauce  
1 package spring rolls wrappers  
Oil, for frying

### *Peanut Sauce*

2 tablespoons creamy peanut butter  
2 tablespoons rice vinegar  
2 tablespoons tamari or soy sauce  
2 tablespoons honey  
1 tablespoon sambal (optional)  
½ tablespoon toasted sesame oil  
2 cloves garlic, pressed or minced  
Juice of ½ lime

- Add oil to a wok and bring to medium-high heat. Cook the whites of the scallions until softened. Add the cabbage and carrot; cook until tender.
- Add the garlic and ginger; cook 1 minute more. Stir in the noodles, shrimp, oyster sauce and Sriracha. Remove from heat; let cool completely.
- Working in batches, place 2 to 3 tablespoons of filling on each spring roll wrapper. Fold nearest edge of wrapper over filling; fold left and right corners toward the center. Roll tightly and seal with egg wash.
- Heat oil to 360 degrees. Fry spring rolls until golden brown. Place on paper towels to drain.
- In a small bowl, whisk together the peanut butter, rice vinegar, tamari, honey, sambal, sesame oil, and garlic. Whisk in lime juice and water, as needed to make sauce dipable.

## Sushi Rice

3 cups sushi rice  
3-¼ cups water  
¼ cup rice vinegar  
1 tablespoons sugar  
1 teaspoon salt

- Add the rice to a bowl and cover with cold water. Drain and repeat until the white starch is nearly gone.
- Add to a saucepan along with the water. Bring to a boil, reduce to a simmer and cook, covered, until tender. Let stand five minutes.
- Add the rice vinegar, sugar and salt in a small saucepan and bring to a simmer. Stir to dissolve sugar and set aside to cool.
- Spread the hot steamed rice into a large bowl. Sprinkle the vinegar mixture over the rice and fold the rice quickly being careful not to smash the rice.
- Fan the rice until cool and cover with a moist towel.



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### Sea Scallops with Ponzu Sauce

1 tablespoon rice vinegar  
1 tablespoon minced scallion (white part only)  
½ tablespoons grated ginger  
1 clove garlic, finely minced  
2 tablespoons light soy sauce  
2 tablespoons mirin  
1 tablespoon orange juice  
1 tablespoon lime juice  
Sea salt and freshly ground black pepper

8 large dry sea scallops  
1 scallion, green part only, thinly sliced

- Add vinegar, ginger and to a small bowl; let stand 10 minutes.
- Stir in soy, mirin and juice; season with salt and pepper.
- Thinly slice each scallop crosswise; arrange in a single layer on a serving plate.
- Drizzle with ponzu; garnish with scallions.

### Spicy Salmon Roll

½ cup finely diced sushi grade salmon  
¼ ripe avocado, diced  
2 tablespoons minced cucumber  
1 tablespoon minced scallion, plus more for garnish  
1 tablespoon Sambal or Sriracha  
½ teaspoon sesame oil  
2/3 sheet nori  
½ to 2/3 cup cooked sushi rice  
Sesame seeds

- Mix together the tuna, avocado, cucumber, scallion, hot sauce and sesame oil; season with salt and pepper.
- Place nori sheet on a sushi mat and top with a thin, even layer of sushi rice.
- Turn over so that the nori side is up. Sprinkle generously with sesame seeds.
- Place salmon, scallions and cucumber down the center to the roll.
- Using the sushi mat, roll up nori making sure to seal completely.
- Slice into eight pieces. Serve garnished with scallions and sesame seeds.

Gratuity is not included but is appreciated.

Date Night 8 - A Sushi Dinner v2.docx



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### **Ceviche with Corn, Avocado and Cilantro**

1 tablespoon olive oil  
1 cup fresh corn kernels  
½ teaspoon onion and garlic powder  
1 pound sushi-grade fluke, cubed  
½ cup fresh lime juice  
2 plum tomatoes, seeded and diced  
½ sweet onion, finely diced  
1 jalapeno, stemmed, seeded and minced  
2 tablespoons minced fresh cilantro, minced  
2 tablespoons extra virgin olive oil  
Juice of 1 orange  
1 ripe avocado, peeled, pitted and diced  
Sea salt and freshly ground black pepper

### **Plantain Chips**

- Bring a skillet to medium heat and add the oil.
- Cook corn until slightly charred; season with spices, salt and pepper.
- Add fish and juice to a glass bowl; stir to coat. Let stand 20 minutes; drain well.
- Add tomatoes, onions, jalapenos, cilantro, fish and corn to mixing bowl.
- Stir in EVOO and orange juice; fold in avocado. Season with salt and pepper.