

# A Bus On A Dusty Road

Life Lessons From Living in Asia

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## Vietnamese Spring Rolls (Nem) Recipe

### Spring Rolls

6 kilos or 1.30 pounds of Ground Pork  
1 White Onion  
1 Medium Carrot  
200 grams or 7 ounce bean sprouts'  
50 grams or 1.75 ounces or about 3 pieces of shallots.  
5 Stalks Green Onions  
50 grams, 1.75 ounces (about 2 pieces) Shiitake Mushrooms  
50 grams, 1.75 ounces or about 3 pieces Cloud Ear Fungus  
100 grams or 3.5 ounces of Sea weed noodles or also known as Clear Bean Thread Noodles.  
3 eggs  
2 tsp Black Pepper  
1 tsp salt  
2 packages Rice Paper Spring Rolls (about 24 pcs)  
Water, Egg White or Beer to Roll the Spring Rolls (see below)

### Spring Rolls Dipping Sauce

2 cups water  
2 heaping Tablespoons Sugar  
4 Tablespoons Fish Sauce  
2 Tablespoons Apple Vinegar  
1 German Turnip or Kohlrabi  
3 Fresh Small Red Peppers

### Spring Roll Salad

1 Small Head Lettuce or 1/2 Head of A Large Green Lettuce  
1 Bunch Fresh Cilantro  
1 Bunch Fresh Mint  
1 Bunch Fresh Marjoram  
1 Bunch Fresh Perilla  
Fresh Bean Sprouts (Optional)

## **Rice Noodles**

1 Kilo or 2.20 Pounds of Rice Noodles

### **Directions:**

#### **Spring Rolls:**

Mix together all the ingredients for the Springroll mixture in a large bowl. Mix well until completely mixed together.

For the seaweed noodles or clear bean thread noodles you should follow the instructions on the packet. You can usually soak them in water for them to become soft.

Roll the spring rolls with the rice paper. You can use water, egg whites or even beer to roll the spring rolls.

Fry the Spring roll for about 10 minutes, or until cooked very well.

#### **Spring Roll Dipping Sauce:**

Mix and prepare the spring rolls sauce in a separate bowl. Mix together well.

#### **Rice Noodles:**

Prepare the rice noodles (if dried follow the instructions on the package)

#### **Salad:**

Wash and clean the vegetable for the salad. Cut up into smaller bite size pieces.

**Serve the spring rolls with the spring rolls sauce, rice noodles and spring roll salad.**