

# OYSTER SPRING ROLLS

by Sally James

Makes 20 mini Spring Rolls



An unusual way to prepare oysters, the moist plump and salty mollusk actually works wonderfully in these mini spring rolls, contrasting with the crisp wrapper and hot sweet dipping sauce.

## ..... I N G R E D I E N T S .....

### *Dipping Sauce*

- 2 T rice wine vinegar
- 2 T soy sauce
- 1 T lime or lemon juice
- 2 tsp palm (or regular) sugar
- 1-2 tsp sweet chili sauce, to taste

### *Spring Rolls*

- 2 T ginger, finely grated
- 2 T fresh coriander, chopped
- 1 T chives or green onion, finely chopped
- 1 tsp lime or lemon juice
- 5 sheets spring roll pastry or 20 won ton wraps
- 20 oysters, freshly shucked
- Peanut or canola oil, for brushing

## ..... D I R E C T I O N S .....

Preheat oven to 350°C.

Whisk the dipping sauce ingredients together in small bowl to dissolve sugar and set aside.

Combine the ginger, coriander, chives and juice in a small bowl. Lay out a sheet of spring roll wrap and cut into 4 or lay out a won ton wrap. (Keep the remainder of the pastry, covered, under a clean damp tea towel while working to prevent drying out). Place an oyster on the center of each and top with a little of the ginger mixture. Brush edges with water and wrap as for a spring roll. Place, seam side down, on a lightly oiled or lined baking tray and brush lightly with oil. Bake for 10-12 minutes or until golden brown and crisp.

Serve immediately with the dipping sauce.

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