



Summer Rolls

WITH HALIBUT, LEMONGRASS, AND RADISHES

SERVES:  TO 

PREP TIME: **45** MINUTES

GRILLING TIME: **6 TO 7** MINUTES

// SPRING ROLLS

- 12 ounces halibut fillets, about 1 inch thick
- 3 tablespoons hot chili-garlic sauce, such as Sriracha, divided
- Extra-virgin olive oil
- 8 large round rice paper wrappers
- 1 English cucumber, cut into very thin julienne strips
- 1 carrot, cut into very thin julienne strips
- 2 radishes, cut into very thin julienne strips
- 2 scallions (white and light green parts only), cut into very thin julienne strips
- 3 ounces roughly chopped lettuce leaves (2 cups)
- 3 tablespoons chopped fresh mint leaves
- 3 tablespoons chopped fresh cilantro leaves

// SAUCE

- ½ cup fresh lime juice (from about 4 limes)
- 2 tablespoons granulated sugar
- 4½ teaspoons fish sauce *or*
- 1 tablespoon soy sauce
- 1 tablespoon minced lemongrass
- 1 teaspoon peeled, grated fresh ginger
- 1 garlic clove, minced

1. Prepare the grill for direct cooking over high heat (450° to 550°F).

2. Brush the fillets on both sides with 2 tablespoons of the chili-garlic sauce and then brush with oil.

3. Brush the cooking grates clean. Grill the fillets over *direct high heat*, with the lid closed as much as possible, until you can lift them off the cooking grate without sticking, about 4 minutes. Turn the fillets over and cook until the center is opaque, 2 to 3 minutes. Remove and discard any skin. Break the fish into ½-inch chunks. Lightly toss with the remaining 1 tablespoon of chili-garlic sauce.

4. To assemble the spring rolls, work with one rice paper wrapper at a time. Soak the wrapper in hot (but not boiling) water for 30 seconds, or until softened. Carefully lift out of the water. Place on a cutting board, blot dry, and place a few pieces of halibut in a horizontal line just below the center of the wrap. Top with the julienned vegetables, lettuce, mint, and cilantro. Fold the bottom of the wrapper over the filling and then fold in the sides; roll up tightly. Repeat with the remaining wrappers and fillings. Rolls may be covered and refrigerated for several hours at this point.

5. In a small bowl combine the sauce ingredients. Cut the spring rolls in half, and serve with the sauce for dipping.

Access the grocery list for this recipe on your mobile device. [timetogrill.mobi](#).



// Slicing the vegetables by hand is very time consuming, but a plastic mandoline cutter will do the job in just a few minutes.

// Rice paper wrappers will stick together once softened in water. Soak them one at a time as you're assembling, then separate the prepared rolls with plastic wrap to avoid any sticking.



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