

## Shrimp and Coconut Spring Rolls

- 10 ounces peeled cooked shrimp, cut into 1/4- 1/3 inch pieces
- 2 1/2 cups thinly sliced iceberg lettuce (about 1/4 large head)
- 1 large carrot, grated
- 1 1/4 cups grated peeled fresh coconut
- 1/2 unpeeled English hothouse cucumber, seeded, cut into 1/4 inch cubes (1 cup)
- 1 tablespoon plus 1/2 cup fresh lime juice
- 6 teaspoons fish sauce (such as nam pla or nuoc nam)\*, divided
- 2 1/2 teaspoons sugar
- 3 teaspoons BeeSting Honey n' Habanero Pepper Sauce
- 3 tablespoons finely chopped green onion
- 2 teaspoons chopped fresh mint leaves
- 15 8-9 inch diameter rice paper rounds (spring roll wrappers)\*\*

Combine shrimp, lettuce, coconut, cucumber, 1 tablespoon lime juice, 4 teaspoons fish sauce, 1/2 teaspoon sugar, 2 tablespoons green onion, and mint in large bowl. Moisten a kitchen towel. Squeeze out excess moisture and lay towel flat on work surface. Fill another large bowl with warm water. Submerge 1 wrapper in water until beginning to soften, about 20 seconds. Place on damp towel. Arrange and place 1/4 cup shrimp mixture in a 3-inch-long strip down center of wrapper. Fold in sides of wrapper over filling. repeat with remaining wrappers and filling. Can be made up to 8 hours ahead of time. Place on baking sheet lined with parchment paper, cover with damp paper towels, and refrigerate. Let stand at room temperature 10-15 minutes before serving.

**DIPPING SAUCE:** Mix 1/2 cup lime juice, 2 teaspoons fish sauce, 2 teaspoons sugar, and 3 teaspoons BeeSting Honey n' Habanero in a small bowl. Serve rolls with dipping sauce!