

## **GARDEN SUMMER ROLLS**

Garlic Clove Foods Garden Pilaf, prepared as directed

¼ lb Shitake mushrooms, sliced

1 bunch Fresh Basil, stems removed

4–6 lettuce leaves, torn

**Emily G's Jalapeno Raspberry Jam**

Small Rice Paper wrappers

4 Green onions, chopped

3 t vegetable oil

1 t Sesame Oil

2 t low sodium soy sauce

Water



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Sauté mushrooms in vegetable oil. Remove from heat and cool.

Add 1 tsp sesame oil, 2 tsp soy sauce and chopped green onions to the prepared Garden Pilaf, stir to combine. Fill a shallow bowl with water. Soak 1 piece rice paper until pliable, but not entirely soft, 10 to 15 seconds. Lay flat on a cutting board. Place a piece of lettuce across wrapper 2 inches from bottom. Layer 1 T of Garden Pilaf, 3 strips of shitake mushrooms and a basil leaf to form a log-shaped pile. Fold bottom edge of wrapper up and sides in against filling. Roll up to top edge. Repeat with remaining ingredients. Cut in half on bias.

## **Jalapeno Raspberry Dipping Sauce**

Combine ¼ cup of Jalapeno Raspberry Jam and a tablespoon of water in a small saucepan. Bring to a simmer over low heat. Pour into dipping bowl and allow to cool.