
Firecracker Salmon Rolls with Sweet Thai Chili Sauce

Description

Enjoy with your family or at your next potluck. A sure pupu pleaser and Chef Maka even creates a sweet Thai chili sauce.

Total time: 1 hr Yield: 12 Servings

Ingredients

canola oil
2 lb salmon
Cajun seasoning
1 pkg lumpia wraps
2 heads butter lettuce
cilantro
2 limes (juiced)
sweet Thai chili sauce

Prep Time: 1 hr Total Time: 1 hr

Instructions

Pre-heat canola oil in skillet. Cut the salmon into 6 inch long, 1 inch thick strips and then coat with cajun seasoning. Start with one lumpia wrap and place a piece of lettuce, one of the salmon strips, and 2 sprigs of cilantro in the middle. Fold the bottom of the lumpia wrap first, followed by the top, one side and then finish by rolling toward the unfolded side. Use water to seal the ends. Repeat until you have used all of your ingredients. Deep fry rolls until golden brown. Let dry on paper towels before serving.

In a mixing bowl combine the lime juice and sweet Thai chili sauce. Serve rolls with a side of sauce for dipping.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon