

# Fruit Spring Rolls



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

These rainbow fruit spring rolls are an ultimate spring or summer treat for all the fruit-lovers. They are a wonderful way to brighten up any appetizer or dessert table.

**Makes 16**

## Ingredients

8 rice paper wrappers  
24 – 32 fresh mint leaves  
1 pint strawberries, hulled and thinly sliced  
2 kiwis, peeled and thinly sliced  
1 mango, peeled and cut into matchsticks  
2 apples, cored and cut into matchsticks  
1 pint blueberries  
  
2 limes  
1 teaspoon honey

## Directions

Fill a cake pan halfway with hot (but not boiling) water. Place one rice paper wrapper in the water, pushing to submerge. Let sit for 20-30 seconds, until it starts to ripple. Use two hands to remove the wrapper from the water, let excess water drip off, then lay flat on a plate. Place 3 or 4 mint leaves in a line down the center. Top with a layer of strawberries, then kiwis. Top with a heaping layer of mango and apples, then a handful of blueberries. Tightly fold the top and bottom in, then fold the left side in. Tightly roll to the right, until completely rolled up; press outside edge to seal. Cut in half. Repeat with remaining fruit and wrappers.

To make the dipping sauce, squeeze the juice into a small bowl, then whisk in honey.

Serve cold, with dipping sauce.