AVOCADO ROLLS WITH THAI DIPPING SAUCE

**Sweet Thai Dipping Sauce:**

1 1cup cup(250 mL) sugar(250 mL)  
1/2 1/2cup cup(125 mL) cider vinegar(125 mL)  
4 4g

Cloves of garlic, minced  
2 2Thai [bird](javascript:popup('http://www.canadianliving.com/glossary/bird.php')) chiliThai chilies, thinly sliced  
1/2 1/2tsp tsp(2 mL) (2 mL)s

salt

In saucepan, bring sugar, vinegar, 1/2 cup (125 mL) water, garlic, chilies and salt to boil.

Reduce heat and simmer until reduced to 1 cup (250 mL), 15 to 20 minutes. Let cool completely.

*(Make-ahead: Cover and refrigerate for up to 2 weeks*

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Avocado Rolls:

1 Lg. Avocado - chopped

2 Tbsp Sun Dried Tomato – remove from oil and chop fine

1 Tbsp Minced Red Onion – chop fine

½ Tbsp Cilantro – chop fine

1 Pinch Sea Salt

1 Pkg. Egg Roll Wrappers

Egg Rolls

* Mix all ingredients together in a bowl, season with salt
* Lay an individual egg roll wrapper diagonally on a cutting board
* Spoon 1 tbsp of mix on the wrapper, wet the ends with some water (brush/finger) as binder
* Roll wrapper to cover the mix, then fold in sides midway through, and finish rolling
* Deep fry in 350 degree oil for 60-90 sec, let stand then serve with dipping sauce

