

## Crabmeat Rolls - 20 rolls

3 lb	lump crabmeat
225 g	carrots, fine julienne
56 g	red pepper, brunoise
56 g	yellow pepper, brunoise
56 g	green pepper, brunoise
28 g	chives, minced
1	avocado, peeled and diced
1	mango, peeled and diced
90 ml	cider wine vinegar
90 ml	vegetable oil
40 ml	grainy or dijon mustard
2	cloves garlic, minced
1 cup	chopped fresh cilantro
	salt and pepper
20	rice paper wrappers (8 inch)

1. Combine the cleaned crabmeat with the carrots, peppers, chives, avocado, and mango. Cider vinegar, oil dijon, cloves, cilantro Season with salt & pepper.
2. Moisten the rice papers and fill each one with about 3 oz of crabmeat mix. Roll the wrapper to completely encase the filling; it should be about 1 inch diameter. Cover with a lightly dampened cloth and refrigerate until ready to serve.