VEGETABLE SPRING ROLLS

1/2 C. shredded daikon (Oriental white radish) or radishes
2 green onions, thinly sliced
2 T. rice vinegar
1 small fresh jalapeno or Serrano pepper, seeded and finely chopped
1 tsp. sugar
1/2 tsp. toasted sesame oil
1/2 C. shredded carrot
1/2 C. bite size cucumber strips
2 T. snipped fresh cilantro
1 T. reduced-sodium soy sauce
1 C. warm water
6 (8 1/2") rice papers
1 1/2 C. shredded Boston or curly leaf lettuce

In a small bowl, combine daikon, green onions, vinegar, jalapeno pepper, sugar and sesame oil. In another small bowl combine shredded carrot, cucumber strips, cilantro and soy sauce. Cover both mixtures; refrigerate for 2 to 24 hours, stirring once. Drain both mixtures. Pour the warm water into a pie plate. Carefully dip rice papers into water, one at a time. Place papers, not touching, on clean dry kitchen towels. Let soften for a few minutes until pliable. Place 1/4 cup shredded lettuce on each rice paper near one edge. Place about 1 rounded tablespoon of each vegetable mixture on the lettuce. Fold in the ends. Beginning at that edge, tightly roll the rice paper. Place, seam side down, on a plate. Cover with a damp towel. Repeat with the remaining fillings and papers. Cover and refrigerate up to 2 hours. To serve, cut each roll in half crosswise on a diagonal to make 12 pieces.

NUTRITION FACTS: Serving size: 12 servings