

EVERYTHING EAST END

THE *Traveler Watchman* 1826

THE INDEPENDENT

VOL 24 NO 51

AUGUST 16 2017



INDYEASTEND.COM

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Dining Out

Guest Worthy Recipe: Chef Meredith Haaz



By Zachary Weiss

WHO: Chef Meredith Haaz, The Ranch Malibu

INSTAGRAM:

@TheRanchMalibu

SUMMER ROLLS

WHY? Summer rolls are perfect to make this time of year because they require no cooking at all! They are filling, refreshing, and make for a beautiful presentation because of

all of the colorful veggies. They can also be made ahead of time which is always great when entertaining.

INGREDIENTS:

(Makes 8)

- 1 package kelp noodles
- 1 head romaine lettuce, leaves separated, washed and dried
- 1 hothouse cucumber, peeled and cut into matchsticks
- 1 carrot, peeled and cut into matchsticks
- 1 avocado, cut into wedges
- 1/4 head of purple cabbage, thinly shredded
- 1 mango, peeled and cut into



- matchsticks
- Fresh mint and cilantro leaves
- Black sesame seeds
- 8 sheets of brown rice paper

PEANUT SAUCE

- 1/2 c light coconut milk
- 1/4 c peanut butter (or almond or sunbutter)
- 1 clove garlic
- 2 tsp maple syrup
- Juice of 1 lime
- 1/4 tsp cayenne pepper (or more if you like spicy)
- 2 Tbsp coconut aminos
- Water, as needed to blend
- Salt and pepper

DIRECTIONS:

Drain the kelp noodles and place in a large bowl and cover with hot water. Set aside for 30 minutes while you prep all of the vegetables.

To make the sauce, combine all of the ingredients, except water, in the blender and puree on high until creamy. Add water if needed to get the right consistency and season to taste with salt and pepper.

To assemble the rolls, drain the kelp noodles and fill a shallow dish with warm water. Place one rice paper wrap into the shallow dish for about 20 seconds until pliable. Carefully remove to a work surface, gently spread out the wrap, and pat with a dish towel to remove excess water. Start by layering a lettuce leaf on the bottom half of the rice paper (closest to you). Add some kelp noodles on top of the lettuce and begin layering a few pieces each of carrot, cucumber, mango, and avocado. Top with a small amount of cabbage, the herbs, and a sprinkle of sesame seeds. Carefully roll up, like a burrito, folding in the sides. Set aside and cover with a damp towel while finishing the rest of the rolls.

Cut rolls in half and serve with the peanut sauce.