

## LAKESHORE RECYCLING SYSTEMS

## TRASH TALK

June 20th marks the Summer Solstice, which is the first official day of Summer! Kick-off the start of the warm season with delicious food, drinks and new (local) travels... all while maintaining safe and social distances! Though it may be a different summer than we have ever experienced, that doesn't mean we can't find ways to enjoy it!

### SUMMER LOCATIONS TO VISIT WHILE SOCIAL DISTANCING

**Summer is here!** Rather than being cooped up indoors for another season (where did Spring even go?) why not travel outdoors to a place perfect for social distancing? Click any of the below links for some exciting outdoor ideas for the family!

[TAKE A HIKE AT STARVED ROCK](#)

[GO ON A FAMILY ROAD TRIP TO SEE THE  
NIAGARA ESCARPMENT IN NORTHERN WISCONSIN](#)

[VISIT THE SKOKIE NORTHSORE SCULPTURE PARK](#)

[STOP AND SMELL THE ROSES AT  
CHICAGO'S BOTANIC GARDEN](#)

### SOCIALLY DISTANCE AND GRAB A DRINK ON A ROOFTOP BAR

**Socializing has been difficult over the last few months; there are only so many zoom calls and happy hours you can do! Now that Illinois is in Phase Three, enjoy a cocktail at one of Chicago's many rooftop bars, perfect for a night out in a social distancing way!** Click any of the below links for rooftop bars that are now open and ready to help you re-socialize with friends and family!

[IO GODFREY ROOFTOP LOUNGE](#)

[OFFSHORE ROOFTOP BAR & GRILL](#)

[SUMMER HOUSE SANTA MONICA](#)

[THE J. PARKER ROOFTOP BAR](#)

### RECIPE OF THE WEEK

#### SUMMER ROLLS WITH PEANUT DIPPING SAUCE

These homemade summer rolls (aka shrimp rolls) make the perfect light appetizer or lunch, especially when dipped in a peanut dipping sauce. For our recipe, we rolled shrimp, rice noodles, crunchy vegetables, and herbs into rice paper sheets, but the dish is highly adaptable. The shrimp can be replaced with slices of cooked pork, cilantro can take the place of mint or basil, and romaine is a good vegetable substitute.

#### INGREDIENTS

- 3 oz. rice vermicelli noodles
- 12 large shrimp, peeled, deveined
- 1 large carrot, julienned
- 2 Persian cucumbers, julienned
- 8 oz. Napa cabbage, thinly sliced
- 1 tbsp. fish sauce
- 1 tbsp. brown sugar
- 1/4 c. rice vinegar
- 12 large rice paper sheets
- 2 tbsp. black sesame seeds
- 12 fresh mint leaves
- 12 fresh basil leaves



#### INSTRUCTIONS

1. Place noodles in medium heatproof bowl, cover with boiling water; let stand about 5 minutes or until just tender, drain. Using kitchen scissors, cut noodles into random lengths.
2. Meanwhile, poach shrimp in salted boiling water until they just become pink and opaque. Rinse under cold water, then slice in half lengthwise.
3. In a medium bowl, mix noodles, carrot, cucumber, cabbage, fish sauce, sugar, and vinegar; toss gently to combine.
4. To assemble rolls, place a sheet of rice paper in medium bowl of warm water until just softened; lift sheet carefully from water, placing it on a tea-towel-covered board with a corner point facing towards you. Place some of the vegetable filling horizontally in center of sheet, top with one mint leaf, one basil leaf, 3 shrimp halves, and sesame seeds. Fold corner point facing you up over filling; roll sheet to enclose filling, folding in sides after first complete turn of roll. Repeat with remaining sheets.

#### FOR PEANUT SAUCE

- 1/2 c. smooth peanut butter
- 1 tbsp. low-sodium soy sauce
- 2 tbsp. rice vinegar
- 1 clove garlic, grated
- 1 tbsp. freshly grated ginger
- 4 tbsp. boiling water
- 1/4 c. crushed, toasted peanuts, for serving
- 1 tbsp. brown sugar

*Whisk peanut butter, soy sauce, vinegar, garlic, ginger, & boiling water until smooth. Top with peanuts and sesame seeds, serve alongside rolls.*

HAVE SOMETHING TO SHARE?

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