

Vietnamese Egg Rolls

Ingredients

1 lb Ground Pork	1 lb Shrimp (chopped)
3 T Fish Sauce	1 T Sugar
1/4 t Black Pepper	1/2 t Salt
8 clv Garlic (chopped)	3/4 Onion (chopped)
3 Eggs	1 Bean Thread (bundle)
1/2 c Wood Ear (shredded)	1/2 c Carrot (peeled and shredded)
2 Green Onion (sliced) brand)	30 Spring Roll Wrappers (Menlo)
1 T Flour	1/4 c Water
	4 c Vegetable Oil

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Instructions

1. Soak wood ears in hot water for 20 minutes until they soften. Drain then cut into shreds. Also soak bean threads in hot water for 15 minutes until they soften then cut into 2-inch pieces.
2. In a large bowl, combine garlic, carrots, green onion, shrimp, wood ears, onions, bean threads, pork, sugar, fish sauce, black pepper, salt, and 3 eggs.
3. Combine flour and water together in a small bowl and mix well. Microwave for 1 minute and then mix again.
4. Take a wrapper and place it so one corner points to you. Fold the bottom corner up 2/3 of the way towards the top. Place the mixture across the bottom leaving a 1/4" gap between the meat and the bottom edge of the wrapper. The filling should not go over the edges where we have folded up the triangle shape.
5. Fold the left corner over about 2/3 of the way, repeat on the right. Roll up and keep it tight as you roll your first layer, closing off the filling. This first revolution determines how tight the roll will be.
6. As you reach the top, put a dab of your flour and water mixture at the top corner of the wrapper and finish rolling. Put egg rolls seam side down and repeat with the

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rest of the filling.

7. Add oil to the pot and heat until 325 degrees. To test the oil put chopsticks in the oil to see if bubbles form around them. Add egg rolls to the oil and make sure not to overcrowd the pot. Fry egg rolls until golden brown and fully cooked inside. About 12-16 minutes per batch.

8. Remove egg rolls when done and set on a paper towel to absorb excess oil then transfer to a cooling rack. Let it cool for a few minutes.