

Egg Roll Recipe

Ingredients:

- 1 small piece of ginger root (finely grated)
- 3 cloves of garlic (crushed)
- 2 green onions (chopped pretty small)
- 1 tablespoon sesame oil
- 1 tablespoon vegetable oil
- 1 small head of cabbage (chopped into smallish slivers)
- 2 carrots (graded)
- 1 package of sprouts
- 4 eggs scrambled (optional)
- 2 tablespoons soy sauce
- 1 package of egg roll wrappers

Steps for cooking egg rolls:

Make filling:

- Heat the vegetable and sesame oil in frying pan
- Add garlic, green onions, and ginger root to the hot oil stir about 1 min
- Add cabbage, carrots and sprouts
- Mix with soy sauce and stir for about 5 min
- Add scrambled egg (optional)
- Transfer filling to a bowl and prep frying pan for frying egg rolls

Fill egg rolls:

- Have a small bowl of water ready to use to dab the edges of the wrapper before folding
- Follow the directions on the egg roll wrapper to fill egg rolls/ fold wrapper
- Make sure wrapper is at a diamond shape facing you- fold bottom up, right side in, and left side in, roll to finish wrapping
- Make sure to use about 1 tablespoon of filling per egg roll wrapper
- Make enough eggrolls to fill frying pan- set aside

Fry egg rolls:

- Heat vegetable oil on high- make sure it is hot before carefully placing your egg rolls in the hot oil. Turn the flame down to medium once egg rolls are in frying pan. Fry on one side about 3 mins. Turn with a fork and fry the other side. Turn to the non-fried edge and fry about 1 min do the same for the other side. The wrapper should be a golden light brown color.
- Take out of oil with a fork and place egg rolls one by one a plate covered with a paper towel.
- Let cool and enjoy!! You can make a simple dipping sauce with soy sauce and jam mixed together. You can also serve egg rolls with plain or fried rice.