

Baked Egg Rolls

<http://userealbutter.com/2013/05/19/baked-egg-rolls-recipe/>
based on [Jaden's vegetable egg rolls](#)

2 tbsps vegetable oil
1 cup green onions, julienned
1 tsp grated ginger
1 tsp minced garlic
4 cups cabbage, shredded
2 cups mung bean sprouts
1 cup carrots, julienned or shredded
1 cup bamboo shoots, julienned
1 cup shiitake mushrooms, sliced
1 tsp soy sauce
dash Chinese cooking sherry (Shao Xing)
1 tsp salt
dash sesame oil
~20 egg roll shells
1 egg, beaten (or 1 tbsp cornstarch + 1 tbsp water)
vegetable oil

sweet and sour dipping sauce

1/3 cup rice wine vinegar
4 tbsps brown sugar
1 tbsp ketchup
1 tsp soy sauce
2 tsps cornstarch
4 tbsps water

Make the sweet and sour sauce: Combine the rice wine vinegar, brown sugar, ketchup, and soy sauce in a small saucepan. Bring to a boil. Mix the cornstarch and water together in a small bowl or cup and stir into the boiling sauce. Stir until thickened (should take 10 seconds) and remove from heat. Set aside to cool.

Make the filling: Heat the vegetable oil in a large sauté pan over high heat and add the green onions, ginger, and garlic. Stir until fragrant. Add the cabbage, bean sprouts, and carrots to the pan and sauté until the cabbage begins to wilt. Stir in the bamboo shoots and mushrooms and stir fry for a minute. Combine the soy sauce, cooking sherry, salt, and sesame oil in a small bowl or cup and mix together until uniform. Pour the liquid mixture into the vegetables and stir together until the vegetables are evenly coated. Turn off the heat and drain off any excess liquid from the vegetable filling.

Make the egg rolls: Preheat the oven to 400°F. Place an egg roll wrapper on your work surface with one corner pointing at you. Pile 2-3 tablespoons of filling into a 2×4-inch rectangle just below the horizontal diagonal line that connects the right and left corners. Take the corner nearest you and fold it over the filling, rolling it away from you so that

the filling is completely encased in wrapper. Fold the right and left corners in toward the center, keeping it snug, but not so tight that the wrapper breaks, and continue rolling until you have 2-inches of the last corner left. Dip your finger or a brush into the egg or cornstarch/water mixture (I used egg because the cornstarch just didn't seem to hold at all) and paint the edges of the last corner, then quickly roll up the egg roll. The egg or cornstarch serves as a "glue" to keep it together. Line a baking sheet with aluminum foil or parchment and brush some vegetable oil over the lining. Arrange the egg rolls on the sheet leaving a little room between each one. Brush the tops of each egg roll with a little oil. Bake for 10 minutes, then flip the egg rolls over and bake another 10 minutes. Remove from oven and serve with sweet and sour sauce, hot mustard, or whatever you like. Makes 18-20.