

## Vietnamese Fried Spring Rolls *Cha Gio*

<http://userealbutter.com/2014/08/20/fried-vietnamese-spring-rolls-recipe/>  
from [Rasamalaysia](#)

1 oz. dried mung bean (cellophane) noodles  
6 oz. (about 1 cup) ground pork  
2 oz. raw shrimp, peeled, de-veined, and minced  
1 oz. crab meat, coarsely chopped (optional)  
1/4 cup (about 1) carrot, shredded  
1 clove garlic, minced  
1/4 tsp black pepper, freshly ground  
1 tsp fish sauce  
1/4 tsp salt, to taste  
1 small egg, lightly beaten, you'll use half  
24 sheets of Vietnamese rice paper (about 8.5 inches in diameter)  
rice vermicelli, rehydrated  
several green leaf or butter lettuce leaves  
1/2 cup nuoc cham, see recipe below

### **nuoc cham**

2 limes, juice of  
2 tbsps brown sugar  
4 tbsps fish sauce (I like Three Crabs brand)  
4 cloves garlic, minced  
chile-garlic paste to taste (or finely sliced hot chiles)  
1/2 cup water

**Make the nuoc cham:** Whisk together all ingredients until sugar is dissolved. Set aside.

**Make the spring rolls:** Boil 3 cups of water. Soak the dried mung bean noodles in the hot water for 30 minutes or until soft. Drain the noodles and use scissors to cut them into 1-inch pieces. Combine the noodles, pork, shrimp, crab (optional), carrot, garlic, black pepper, fish sauce, salt, and half the beaten egg together in a medium bowl and mix together. Clear a work surface to roll the spring rolls. Fill a wide (wide enough to fit the rice paper sheets) shallow vessel with warm water. Dip the rice paper quickly in the warm water (don't soak it, just dip it). Set the paper on your work surface and place a tablespoon of filling close to the edge of the paper, but not at the very edge. Fold the little edge of rice paper over the filling, tuck the sides over the filling to form a 3-inch wide piece, then roll the spring roll up. Repeat until you have used up the filling. Heat 1-2 inches of vegetable oil in a large pan over medium-low heat until hot (about 340°F). Fry the spring rolls in a couple of batches. You will want to fry one for about 30 seconds before adding a second one because the skins are very sticky at first. Add them one at a time like this and then fry until golden brown. Mine never got to golden brown, but I called it good after 15 minutes. Drain the spring rolls on paper towels and serve with rice vermicelli, lettuce leaves, and nuoc cham for dipping. Makes 24.