

Spring Rolls

<http://userealbutter.com/2008/11/06/spring-rolls-recipe/>

oil for deep frying and sautéing
2 cups scallions, julienned
4 cups napa cabbage, shredded
3 cups bean sprouts
1/2 tsp salt
2 tbsps rice wine or dry sherry
1 tbsp ginger, minced
1 tbsp garlic, minced
1 cup bamboo shoots, julienned
10 Chinese black mushrooms, rehydrated and julienned
2 large carrots, shredded
6 tbsps soy sauce
2 tbsps water
2 tsps sesame oil
3 tsps cornstarch
25 spring roll wrappers
1 egg, beaten

Mix the soy sauce, water, sesame oil, and cornstarch together in a cup. Set aside. Heat 2 tablespoons of vegetable oil in a large frying pan. Sauté scallions, bean sprouts, and cabbage with salt and rice wine (or sherry) until cabbage is softened. Remove from heat. Drain off excess liquid and set aside. Heat the garlic and ginger in 2 tablespoons of vegetable oil in the same frying pan. When fragrant, sauté the mushrooms, carrots, and bamboo shoots. Add the cooked cabbage and sprouts. Pour in the soy sauce mixture and combine the ingredients until well-coated. Remove from heat. When mixture is cool, place 2-3 tablespoons of filling near one corner of the spring roll wrapper and roll/wrap on the diagonal, folding the sides in tidily. Rub a little bit of egg mixture on the final corner to seal the spring roll wrapper. Fry in oil at 350°F for a few minutes or until golden. Remove from oil and let rest on a cooling rack (not paper towels). Serve hot.