

How to Make Chinese Egg Rolls!

Surprise your family; make the egg rolls. They are not hard. Your family will love them. Or serve them to guests. They'll be impressed.

The following recipe uses ground beef. You can also make egg rolls with shrimp, chicken, and scrambled eggs.

You can find the egg roll wrappers in the produce section at Wal-Mart, Broulins, or your local grocery store.

Ingredients

1 pound ground turkey or beef
2 tablespoons freshly grated ginger
1/4 teaspoon salt
1 small head of cabbage, finely shredded
6 or 7 green onions, sliced
3 large carrots, coarsely grated
3 or 4 stalks of celery chopped
3 tablespoons hoisin sauce
3 tablespoons soy sauce
1/2 teaspoon salt
egg roll wrappers
vegetable oil for frying



Mandarin Orange Sauce, Thai Peanut Sauce, or another **Thai Sweet Chili Sauce** for dipping

Directions

1. Brown the meat and add the 1/4 teaspoon salt and fresh ginger for seasoning. Remove the meat from the pan and set aside.
2. Cook the cabbage, onion, carrots, and celery until it is wilted and crisp-tender. Add the seasoned cooked meat. Stir in the hoisin sauce, soy sauce, and 1/2 teaspoon salt.
3. Place a mound of filling on the center of egg roll wrappers. Fold the left corner across the filling then roll the filling. Turn the top and bottom corners up and down respectively. Roll to wrap the egg roll into a tight cylinder.
4. Cook the egg rolls in hot oil or bake them until the outsides are brown.



Baker's note: These can be cooked in hot oil in a sauce pan on the stove top. Make sure that the oil is about two-inches deep and 350 to 375 degrees. If the first egg roll does not cook rapidly enough, turn the heat up. (Slowly cooked egg rolls will be greasy.) To bake place on a greased cookie sheet and bake at 400 degrees for 15-20 minutes or until browned.