

CHINESE EGG ROLLS

January 25, 2024

Ingredients

- 1 pound bean sprouts
- 2 tablespoons of peanut oil
- 1 pound of ground pork
- ½ cup chopped celery
- 2 cups nappa cabbage
- 1 tablespoon soy sauce
- 2 tablespoons cooking sherry
- 1 teaspoon salt
- ½ tsp sugar
- 1 teaspoon corn starch
- Eggroll wrappers
- Duck Sauce



Instructions

Put wok on high heat. Put in 2 tbsp. of peanut oil and swirl until it starts to smoke. Add pork and fry until it loses its pinkness. Stir in soy sauce, sherry, salt and sugar. Cook for 1 minute more. Remove from heat and put into a bowl. Using the juices from the mixture return to wok and add celery, cabbage, and bean sprouts. Stir for about 3-5 minutes. Return pork to the wok. Tilt the wok to collect the liquid - add cornstarch to liquid and mix well and mix into the mixture. Remove mixture and put into a big bowl.

Wipe out veggies and mixture out of the wok. Add about 1 cup of peanut oil to the wok. Heat on high. Place 2 tablespoons of mixture into the egg roll wrapper. Fold and dab with water to close. When all the wrappers are done, add 2 egg rolls carefully into the hot oil. When they begin to brown turn over. They only need a minute or two to cook. Remove from wok and place on a rack to cool. Continue till all the rolls are done. Dip them into duck sauce and enjoy