

Egg Rolls

12 Servings

Ingredients:

1 cup slivered bamboo shoots
1/2 pound bean sprouts, washed and drained well
1 cup slivered water chestnuts
3 cups julienned cooked chicken
1 cup julienned bbq cooked pork
1/2 cup minced parsley
1 cup small dice mushrooms
2 tablespoons minced ginger
1/2 cup minced scallions
12 each egg roll skins
peanut oil, for frying

Directions:

HEAT 2 TABLESPOONS PEANUT OIL IN A WOK, OVER A MODERATE FLAME
ADD GINGER AND STIR-FRY FOR 1 MINUTE
ADD BAMBOO SHOOTS, BEAN SPROUTS, WATER CHESTNUTS, CHICKEN, BBQ PORK,
PARSLEY, MUSHROOMS, AND SCALLIONS
HEAT AND STIR FOR 2 MINUTES
DIVIDE MIXTURE BETWEEN EGG ROLL SKINS
FOLD ONE EDGE OVER FILLING TO MIDDLE
FOLD SIDES INTO MIDDLE
ROLLUP AND MOISTEN EDGE WITH WATER, TO SEAL
HEAT OIL TO 370 DEGREES
ADD EGG ROLLS 2-3 AT A TIME AND FRY UNTIL GOLDEN
DRAIN ON A COOLING RACK AND BLOT WITH PAPER TOWELS
KEEP WARM
SERVE HOT, WITH CATSUP AND CHINESE HOT MUSTARD TO THE SIDE