

SHRIMP AND PORK EGG ROLLS (SPRING ROLLS)

Makes 20-to-24 rolls.

4 1/2 oz dried rice sticks or sweet potato starch cellophane noodles

6 dry Shiitake mushrooms

4-to-5 teaspoons seasoned wok oil

3 cloves garlic, minced

3 teaspoons grated ginger

12 oz ground pork

12 oz shrimp, diced

5 teaspoons light soy sauce

5 teaspoons oyster sauce

4 teaspoons rice wine

4-to-5 teaspoons sweet chili sauce

One and a half carrot, grated

12 oz water chestnuts, diced

6 green onions, sliced

11 oz Chinese Napa cabbage, thinly shredded

Salt and freshly ground black pepper

Egg roll or spring roll wrappers

2-to-3 teaspoons cornstarch mixed with 2 tablespoons water; until it forms a paste

Peanut, sunflower or coconut oil, for deep-frying

Dipping sauce; like sweet chili sauce, sweet and sour or hot mustard sauce

Soak noodles in hot water for about 6 minutes until pliable (read package instructions); rinse with several changes of cold water, drain and cut into 2" pieces. Soak mushrooms in several changes of hot water for about 20 minutes; drain, pat dry and slice. Set both aside until ready to use.

Prepare filling. Heat oil in a large wok or pan until smoky, add garlic and ginger; stir-fry for a minute until fragrant. Add pork; cook 3 minutes. Add shrimp; cook 3 minutes. Add next eight ingredients; cook 2 minutes. Season with salt and pepper; stir in mushrooms and noodles.

Transfer filling onto a rimmed platter, tilt platter as you scoop filling to one side and pat dry any excess liquid (if any) with paper towels. Cool completely.

Assemble rolls. Keep wrappers covered with a damp cloth while working to prevent drying. Lay one wrapper with the corner pointed at you. Place about 2-to-3 tablespoons filling just below the center and spread horizontally; fold pointed corner over to just under filling. Fold the same corner up tightly over filling. Brush edges lightly with cornstarch sealing paste. Fold left and right corners toward the center and continue to roll. Roll tightly so oil doesn't seep inside; repeat. Arrange seam-side down on a cornstarch dusted baking sheet, separating each layer with plastic wrap (rolls can be frozen at this point or refrigerated for up to 4 hours).

* Sometimes the outside of an egg roll (not spring roll) is dipped or basted with egg wash for extra crunch.

** When you're ready to serve frozen uncooked rolls, thaw them in the refrigerator before frying.

Cook rolls. Pour oil to a depth of 3-to-4 inches in a large heavy saucepan and heat to 350F over medium-high heat. Fry rolls in batches until deep golden brown; thoroughly drain on paper towels.

Alternatively, brush rolls on all sides with oil, place them on a parchment lined baking sheet and bake for about 20 minutes in a preheated 400F oven until light brown and crispy; turning them over every now and then.

*** Cooked chilled rolls can be frozen; simply reheat them in the oven.