

# Egg Rolls

Makes 12

I love fried egg rolls. I found a recipe for the filling at *The Woks of Life* that I really like. Chopping all the vegetables takes a lot of time and made more than I wanted so I simplified the process. I buy a package of broccoli slaw instead. The best egg roll wraps that I've found are Nasoya. They are strong and flexible. Formerly, when I tried to deep fry the egg rolls, they floated with the same side up and did not brown evenly. To solve this problem, I use less oil so the rolls rest on the bottom of the pan and can be flipped over to brown on both sides. I prefer to cut off one of the corners of my egg roll wrappers to use as test strips and snacks and I use water to seal the roll instead of egg or cornstarch to reduce waste.



## Ingredients

- 1 package of Broccoli slaw (13 oz.)
- 8 oz. bean sprouts
- 1/2 can diced water chestnuts
- 1 tsp. salt
- 1 tsp. sugar
- 1 1/2 tsp. toasted sesame oil
- 1/8 tsp Chinese 5-spice powder
- 1/8 tsp. white pepper
- 1 cup vegetable oil

## Equipment

- Dutch oven
- Salad spinner
- Cloth tea towel

## Egg Rolls:

☑	Description	Time (min)
	Fill a Dutch oven half-full of hot tap water and bring to a boil	4
	Add cold water and ice cubes to the outer bowl of the salad spinner. Place inner bowl in the sink.	2
	Transfer broccoli slaw to boiling water. Cook for 1 min.	2
	Add bean sprouts to the boiling water and slaw. Heat for 1 minute	1
	Drain vegetables into the inner bowl of the salad spinner and then transfer to ice water.	1
	Transfer vegetables back to the inner bowl and assemble the spinner. Rotate salad spinner 60 times to remove water	3
	Transfer cool vegetables to a tea towel. Press to remove as much water as practical.	2
	Transfer vegetables to empty outer bowl of salad spinner	1
	Drain water chestnuts and add to veg.	2
	Add 1/8 tsp. Chinese 5-spice powder, 1 tsp. salt and 1 tsp. sugar	1
	Add 1/8 tsp. white pepper and mix with a spoon to combine	1
	Add 1 1/2 tsp. toasted sesame oil. Mix to coat.	1
	Remove a dozen egg roll wraps from the package. Place the remaining wraps in a sealable bag and press out the air.	1/2
	Place a stack of wraps in front of you. Cut off the closest corner and place those pieces to the side.	1/2
	Transfer a tablespoon of vegetable filling to the center of the top wrap. Fold the cut corner over the filling and pull it tight, without tearing the wrap. (see <a href="#">video</a> )	1/2
	Dip your two fingers in a small bowl of water and wipe the liquid on the sides and the far end.	1/2
	Fold in the sides and then roll forward. Set the egg roll aside and repeat to not allow the rolls to touch.	1/2
	Repeat to make all 12	12
	Pour about 1 cup of oil into the Dutch oven. The oil should be deep enough to cover half of an egg roll. Heat on medium high (350)	2
	Fry two or three eggrolls until golden brown. Flip and fry the opposite side. Remove and drain on paper towel. Repeat.	12
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