



Egg Rolls

Serves 10-12

Egg Rolls

- ¼ cup soy sauce**
- 2 Tbsp rice vinegar**
- 1 Tbsp brown sugar**
- 6 cups canola oil**
- 1 napa cabbage (about 2 ½ pounds), thinly sliced**
- 4 medium carrots, coarsely grated**
- 4 garlic cloves, minced**
- 1 Tbsp grated fresh ginger**
- coarse salt and ground pepper, to taste**
- 1 lb ground pork**
- 6 scallions, thinly sliced**
- 24 egg roll wrappers (6 to 7 inches square)**
- 1 egg, lightly beaten**
- sweet and sour dipping sauce and spicy mustard for serving**

In a small bowl, combine soy sauce, vinegar, and sugar. In a large skillet, heat 1 tablespoon oil over medium high heat. Add cabbage, carrots, garlic, and ginger; season with salt and pepper. Cook, tossing, until vegetables are tender, 3 to 5 minutes.

Raise heat to high; add pork and soy mixture. Cook, tossing, until pork is no longer pink and liquid has evaporated, 5 to 7 minutes; mix in scallions. Transfer mixture to a plate to cool. Lay wrappers flat on a work surface, and assemble egg rolls.

In a 5 quart pot, heat remaining oil until a deep fry thermometer registers 350°. Working in batches of 4 or 5, and returning oil to 350° for each batch, fry egg rolls until golden, turning occasionally, about 2 minutes; drain on paper towels. Serve with sweet-and-sour sauce and spicy mustard.

Sweet and Sour Sauce

Hot Spicy Mustard