

Vegetarian Spring Rolls

Makes about 1 dozen

Ingredients for Filling

Fen Sai (Cellophane Noodles)	2 Ounces
Carrots, Slivered	1/2 Cup
Bamboo Shoots, Slivered	1/2 Cup
Scallions, Slivered	1/2 Cup
Shitake Mushrooms, Soaked & Slivered	1/2 Cup
Napa Cabbage, Slivered	1/2 Cup
Pressed Dofu, Slivered	1/2 Cup
Peanut Oil	3 Tablespoons
Grated Ginger	1 Teaspoon
Shaoxing Wine	2 Teaspoons
Soy Sauce	2 Tablespoons
Sugar	1 Teaspoon
Kosher Salt	3/4 Teaspoon
Sesame Oil	1 Teaspoon
White Pepper	1/4 Teaspoon

Spring Roll Skins

12 (approximately)

Directions:

Soak Sai Fun in hot tap water for 15 minutes, drain and cover with boiling water. After 5 minutes, drain well and cut into approximately 2 inch lengths.

Heat wok thoroughly, add peanut oil and then mushrooms. Stir fry for 1 or 2 minutes, add ginger and carrots and cook for another minute. Add bamboo shoots, fun sai and dofu and toss for another 2 minutes. Now add noodles, salt, sugar, soy sauce, Shaoxing wine and pepper and cook for about 2 more minutes. The contents of the wok should be hot and no liquid should be present. If there is liquid visible, continue cooking until dry. Off heat, add the scallions and sesame oil, toss to combine and place in a bowl to cool.

Place 2 or 3 Tablespoons of (cooled) filling on a wrapper, roll up and seal with flour paste or beaten egg.

Deep fry spring rolls in oil heated to 350 degrees. Cook until golden brown and crisp. Serve immediately with plum sauce or Thai chili sauce.