

Shrimp Egg Rolls

Yield: 10 appetizer-size rolls

Roll Ingredients:

8 peeled and uncooked medium-size shrimp, cut into 1/2-inch chunks
1 tablespoon vegetable oil
1 teaspoon sesame oil
3 tablespoons soy sauce
1 garlic clove, minced
2 tablespoons rice vinegar
1 tablespoon light-brown sugar
1 tablespoon freshly grated ginger root
kosher salt and freshly ground pepper
1 cup shredded Napa cabbage
5 sheets egg roll wrappers
1 cup bean sprouts
1/4 cup shredded carrots
3 scallions, chopped
1/4 red bell pepper, julienne
1 large egg, lightly beaten



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- Step 1:** Make the dipping sauces and refrigerate until ready to use.
- Step 2:** In a small bowl combine sesame oil, soy sauce, rice vinegar, brown sugar and ginger.
- Step 3:** Heat vegetable oil in a medium-size pot over medium-high heat. Add carrots, scallions, bean sprouts, bell pepper, and garlic and sauté quickly for about 1 minute. Add cabbage and cook for another minute before adding the shrimp. Shrimp should only take a few minutes to cook. Once they turn pink, they are done. Turn the fire off and let the mixture cool a bit.
- Step 4:** Lay each egg-roll wrappers flat on the counter. Place 1/3 cup of the shrimp mixture (drain it so that the liquid doesn't get on the wrappers). Using a pastry-brush or your finger, wet the border with egg. Fold the end of the wrapper that's closest to you over the shrimp mixture and tuck under the filling. Fold both sides towards the center (it should look like an envelope) and tightly roll up the roll sealing the edges with egg.
- Step 5:** In a large, heavy pot heat 5 cups vegetable oil until a deep-fry thermometer registers 350°. Carefully fry 3 at a time, turning occasionally, until the sides are golden brown. Drain on paper towels, cut in half and serve with dipping sauces.

Ginger-Soy Dipping Sauce Ingredients:

2 tablespoons low-sodium soy sauce
1 tablespoons water
1 tablespoon brown sugar
1 tablespoon cilantro, chopped
1 tablespoon fresh lime juice
1 teaspoon fresh ginger, minced
1 teaspoon chili paste
1 garlic clove, minced

Directions:

Whisk together all ingredients in a small bowl. Serve sauce alongside the egg rolls.

Apricot-Jalapeño Dipping Sauce Ingredients:

1/4 cup apricot jam
2 teaspoons freshly grated ginger
2 teaspoons Dijon mustard
2 teaspoons jalapeño, minced
1 tablespoon warm water
1 tablespoon fresh lime juice
1/2 teaspoon kosher salt

Directions:

Whisk together all ingredients in a small bowl. Serve sauce alongside the egg rolls.