

Spring Rolls

Jacob · 30/09/2024

**Prep Time**

1 hr 50 mins

Difficult

Medium

Servings

20

Description

These tasty spring rolls are packed with vegetables seafood and pork They contain a lot of ingredients but are worth the effort Serve them with your favorite sauce Some types of mushrooms may need to be soaked 2 to 3 hours before use Ground turkey may be substituted for pork

Ingredients

- - 2 ounces dry soy vermicelli - 4 eggs
- beaten - 1 onion
- finely chopped - 2 ounces mushrooms
- drained and chopped - $\frac{3}{4}$ (4 ounce) can small shrimp
- drained and chopped - 1 pound lean ground pork - 2 tablespoons vegetable oil - 1 carrot
- shredded - 2 ounces crabmeat - 3 ounces bean sprouts - 2 pinches ground black pepper - 1 tablespoon soy sauce - 3 tablespoons fish sauce - 1 clove garlic
- chopped - 20 rice wrappers (6.5 inch diameter) - 1 quart oil for deep frying

Instructions

1. Soak the vermicelli 30 minutes in warm water; drain. In a large bowl
2. mix the vermicelli
3. eggs
4. onion
5. mushrooms
6. shrimp
7. pork
8. vegetable oil
9. carrot
10. crabmeat
11. bean sprouts
12. pepper
13. soy sauce
14. fish sauce and garlic. One by one
15. moisten the rice wrappers with a damp tea towel and fill with 2 to 3 tablespoons of the vermicelli mixture. Roll the wrappers
16. and allow them to set for 30 minutes. In a large saucepan
17. heat the oil to 375 degrees F (190 degrees C). Fry the spring rolls one or two at a time until golden brown
18. about 3 minutes. Drain on paper towels. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
19. ingredient density
20. and the specific type of oil used.