



Best Crispy Spring Rolls I've Ever Had



Ingredients:

- 1.4 oz glass noodles, dry
- 4.25 ground pork (optional, see note)
- 3 tsp soy sauce, divided
- ¼ tsp ground black pepper
- ½ tsp ground white pepper
- 2- 4 cloves garlic, minced
- 3 medium size dried shiitake mushrooms, soaked in hot water until soft (at least 30 mins), then finely chopped
- 1½ cup finely shredded green cabbage (about 2-inch juliennes)
- 1 cup grated carrots
- 6 cilantro stems, finely chopped
- 1 – 2 tsp salt
- 1 TBLS sugar
- 2-3 TBLS water, as needed
- 12-14 pieces of 8-inch spring roll wrappers, thawed
- 1 egg, beaten, for sealing the wrapper
- Oil for frying
- Sweet chili sauce, store bought or homemade

Method:

1. Soak noodles in room temperature water for 7-10 minutes. Drain and cut into 2" pieces.
2. Mix the ground pork with 1 tsp of the soy sauce, set aside.
3. In a wok or a large sauté pan, add a little vegetable oil and turn the heat to medium. Add garlic, black pepper, and white pepper; stir until garlic starts to turn color slightly.
4. Up the heat to medium high then add the pork and cook until the pork is no longer clumpy and is almost completely cooked.
5. Add shiitake mushrooms, noodles, cabbage, carrots, cilantro stems, sugar, ½ tsp of salt, and 2 tsp soy sauce. Toss until noodles are fully cooked and cabbage is wilted, adding a splash of water if noodles start sticking or if the vegetables are cooked but the noodles feel too chewy.
6. Turn off the heat and taste and add more salt as needed.
7. Put the filling into a bowl and let cool before wrapping. While the filling is cooling, peel the wrappers apart so it's easier when you wrap. (Spring roll wrappers tend to be hard to peel apart right out of the package, so I like to separate them before I start wrapping.)
8. Beat one egg in a bowl which you will use to seal the wrapper.



9. Use a heaping $\frac{1}{4}$ cup of filling per roll, and if you need instructions for wrapping, see the pictured instructions in the post above!
10. To fry, heat at least 2 inches of oil in a pot to 350°F (heat the oil to 375°F if frying from frozen). Keep the heat on medium or medium high while you fry, then add the spring rolls and fry until golden brown, about 5 minutes. Drain on paper towel and repeat until. If they're not browned after 5 minutes the heat is too low, if they're too browned, the heat is too high.
11. Cool slightly before serving. These are great even without dipping sauce, but a dip in Thai sweet chili sauce certainly doesn't hurt!