

Spring Rolls



Ingredients:

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| 2½ oz dry Soy Vermicelli | 5 Eggs beaten |
| 1¼ Onion, finely chopped | 2½ oz Mushrooms, drained & chopped |
| 8 (4 oz) small Shrimp, cooked, chopped | 1¼ lb ground Pork |
| 2 tbsp & 1¼ tsp vegetable oil | 1¼ Carrot, finely diced |
| 2½ oz Crab meat | 3½ oz Bean sprouts |
| 2½ pinches ground black Pepper | 1 tbsp & ½ tsp Soy sauce |
| 3 tbsp & 1¾ tsp Fish sauce | 2 cloves chopped Garlic |
| 24 Rice wrappers | 4¾ cups oil for frying |

Preparation:

Soak Vermicelli in warm water, drain.
In large bowl mix all other ingredients.

One by one, moisten the rice wrappers with damp towel and fill with 2-3 tbsp of Vermicelli mixture.

Roll wrappers and allow to set 30 min.

In large sauce pan heat oil to 375°.

Fry rolls a few at a time until golden brown about 3 min.

Drain on paper towels.

Serve with some dipping sauces.