

Just the sauce alone from this recipe is so good! These are so easy to make no pre-cooking just mix; fill the wrappers then roll and fry and no cooking the sauce either!

Spring Rolls with Sesame Soy Dipping Sauce

Do not form the spring rolls more than thirty minutes before cooking, or the filling may seep through the wrapper dough.

You can use the crispy spring roll wrappers found in Asian or specialty food stores, but they say it's fine to use the soft egg roll wrappers found in most grocery stores in place of the spring roll wrappers.

You will need enough oil to fill half a wok or fryer: the amount of oil will vary depending on the size of the pan. This recipe calls for soybean oil, but you can substitute with corn oil, sunflower oil, or peanut oil to fry the rolls.

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For the filling

- 4 ounces bean thread noodles (also called cellophane or sai fun noodles)
- 1/4 to 1/2 cup soybean, corn, safflower, or peanut oil, plus 3-4 cups for frying rolls
- 1/2 small head green cabbage, thinly sliced (approximately 1 1/2-2 cups)
- 1 (12ounce) can thinly sliced bamboo shoots
- 2 carrots, peeled and julienne
- 1/2 cup thinly sliced shiitake mushrooms
- 1 (14 ounce) package firm tofu, drained and crumbled, or 1 pound uncooked shrimp, peeled, de-veined, and cut into thirds, or a combination



Fried foods can be kept warm in a 200 degrees F. oven until all the food is fried.

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- 1/4 cup cilantro, finely chopped
- 2 tablespoons sugar
- 2 tablespoons sesame oil
- 1/2 cup fish sauce
- 1 teaspoon salt
- 1/2 teaspoon white pepper

For the seame soy dipping sauce

- 1/2 cup soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 1/8 cup sugar
- 1 tablespoon minced ginger
- 1 1/2 teaspoons minced scallion

For the spring rolls

- 1 egg, lightly beaten

- 1 package spring-roll wrappers
1. To make the filling: Soak the bean thread noodles in hot water to soften, according to package directions.
 2. Heat 1/4-1/2 cup vegetable oil in a wok over medium high to high heat. Saute the cabbage, bamboo shoots, carrots, and mushrooms 5-7 minutes, or until tender. Remove from heat.
 3. Drain the noodles, chop coarsely (approximately 3 inches in length), and add with the tofu, if using, to the vegetables. Add the cilantro, sugar, sesame oil, and fish sauce, and season with salt and pepper. Stir to combine.
 4. Place the filling in a strainer or colander set over a bowl. Place in the refrigerator approximately 15 minutes, until the filling is completely cooled and all the liquid is drained. You may have to press down on the mixture to

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extract the excess moisture.

5. To make the dipping sauce: Place sauce ingredients in a bowl and stir. Set aside.
6. Remove the filling from the refrigerator. Add the shrimp, if using, and stir to combine.
7. To assemble the spring rolls: Place the beaten egg in a bowl and have a pastry brush handy. Place a spring roll wrapper on a work surface, with one point facing you. Spoon 1/4 cup of the filling near the bottom corner in an oblong shape. Fold the bottom corner of the center and then fold in the sides and pull tightly together. Brush the point farthest from you with a small amount of beaten egg to allow the wrapper to adhere to itself once it is rolled. Roll like a carpet and press gently to seal. Repeat with the remaining filling and wrappers.
8. Pour at least 3 inches of vegetable oil into a pot for deep frying and heat to 350 degrees F. Add the spring rolls in batches and fry 2 to 3 minutes, until crisp and light brown. Drain well on brown paper or paper towel and serve immediately with the dipping sauce or keep warm in the oven.