

Spring Rolls

1 Package egg roll skins
2 Cups cooked ham or barbecued pork
5 Medium dried mushrooms
1 Cup bamboo shoots
1 Cup shredded *napa* cabbage
1/2 Pound fresh bean sprouts
3 Stalks celery
2 Green onions
4 Cups oil for deep frying
1 Egg, beaten

Sauce mixture

1 Tsp.. salt
2 Tsp. sugar
2 Tbsp. oyster sauce
2 Tsp. cornstarch
1/4 Cup chicken broth

- 1) Soak mushrooms until soft, discard stems. Slice ham, mushrooms, bamboo shoots and onions to match stick pieces. On diagonal, slice celery into strips of the same size. Rinse bean sprouts in cold water. Drain well.
 - 2) Mix sauce ingredients.
 - 3) Heat wok, add 1 Tbsp. oil. Stir fry separately and set aside: bean sprouts (1 min.), celery (2 min.), mushrooms with bamboo shoots (2 min.), *napa* cabbage (2 min.), ham (2 min.). Pour sauce mixture over ham and mix until sauce thickens. Return other ingredients plus green onions. Cool before wrapping.
 - 4) Place 1/3 cup of filling on wrapper and roll. Seal with egg and deep fry.
- Makes 24 rolls.

