



Crispy Homemade Egg Rolls

Description

Ingredients

- 1 lb ground pork or chicken
- 2 cups shredded cabbage
- 1 cup shredded carrots
- 2 green onions, chopped
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon ground ginger
- 1 package egg roll wrappers
- Vegetable oil for frying

Directions

1. In a large skillet over medium heat, cook the ground pork or chicken until browned. Drain any excess fat.
2. Add the shredded cabbage, carrots, green onions, and garlic to the skillet. Cook until the vegetables are tender, about 5 minutes.
3. Stir in the soy sauce, sesame oil, and ground ginger. Mix well and remove from heat. Allow the filling to cool slightly.
4. Lay an egg roll wrapper on a clean surface with one corner pointing towards you. Place about 2 tablespoons of the filling in the center.
5. Fold the bottom corner over the filling, then fold in the sides. Roll tightly towards the top corner, sealing the edge with a dab of water.
6. Repeat with the remaining wrappers and filling.
7. Heat about 2 inches of vegetable oil in a deep pan to 350°F (175°C).
8. Fry the egg rolls in batches, turning occasionally, until golden brown and crispy, about 3-5 minutes.
9. Remove from oil and drain on paper towels. Serve hot with your choice of dipping sauce.

Variations & Tips

For a vegetarian version, replace the meat with extra vegetables like mushrooms or bell peppers, or use tofu for added protein. You can also experiment with different seasonings and sauces in the filling, such as hoisin sauce or sriracha for a spicy kick. If you're short on time, consider baking the egg

rolls instead of frying. Brush them with a little oil and bake at 400°F (200°C) for about 20 minutes, turning halfway through, until they're crispy and golden.

Category

1. Grandma Recipes

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