

# Shrimp Egg Rolls



Keep a few of these in the freezer for a last minute midnight snack

Makes 12

4oz baby shrimp, chopped	1/4c mushrooms, diced	2c canola oil
1c bean sprouts	4 green onions, thinly sliced	1/2c soy sauce
1c cabbage, finely chopped	1t ginger, grated	6 green onions, thinly sliced
1c carrot, finely diced	1t sesame oil	2T rice wine vinegar
2 celery stalks, sliced then diced	12 egg roll wrappers	1T sesame oil
2 garlic cloves, finely minced	water, for wrappers	1t chili oil

Combine shrimp, bean sprouts, cabbage, carrot, celery, garlic, mushrooms, green onion, ginger and sesame oil in small bowl. Spray heavy skillet with non~stick cooking spray and quickly fry shrimp mixture for 1 minute. Remove from heat, mix well, cover and refrigerate overnight. Mix together soy sauce, green onion, rice wine vinegar, sesame oil and chili oil. Cover and refrigerate overnight.

Remove dipping sauce from refrigerator and bring to room temperature.

Place egg roll wrappers on flat surface with diamond corner facing you. Place 1/4c of filling at lower edge of diamond corner, leaving 1" of wrapper empty on each side. Fold bottom corner over filling, roll up half way and then fold the sides over. Dip your finger in water and run along exposed edges of wrapper, seal and press to close.

Arrange egg rolls on baking sheet and keep covered with damp paper towels until all are stuffed. Heat canola oil in heavy skillet over medium~high heat. Fry egg rolls about 2 minutes each side or until golden brown all over. Serve with dipping sauce on the side.

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