

Crab, Pork, Mushroom Spring Rolls

submitted by Betsy Ding

Creative Cooking Library – “Taste of Asia”

Makes 12 rolls

Filled Spring rolls can be made in advance, kept in refrigerator until ready for frying.

Ingredients

- 1 oz rice noodles
- 1 tsp fish sauce (optional)
- 2 oz shitake mushrooms
- Salt and pepper
- 1 Tbsp vegetable oil
- 12 frozen spring roll skins, defrosted
- 4 green onions, chopped
- 2 Tbsp cornstarch paste
- 1 small carrot – grated
- vegetable oil for deep-frying
- 6 oz ground pork
- 1 head iceberg lettuce to serve
- 4 oz white crabmeat
- cilantro leaves, cucumber to serve

Directions

1. Bring a large saucepan of salted water to boil, and simmer the noodles for 8 minutes. Drain and cut noodles into finger-length. If mushrooms are dried, soak them in boiling water for 10 mins before slicing thinly. Squeeze out water.
2. To make filling, heat oil in wok or frying pan. Add green onions, carrots and pork and cook for 8 minutes. Remove from heat; add crabmeat, fish sauce and seasoning. Add noodles and mushrooms and set aside.



3. To fill the rolls, brush one spring roll at a time with cornstarch paste and then place 1 t filling onto the skin. Fold the edges towards the middle and roll evenly to make a neat cigar shape. The paste will help seal the wrapper.
4. Heat the oil in a wok or deep fryer until hot. Fry the spring rolls two at a time in oil for 6-8 minutes. Make sure the fat is not too hot or mixture inside will not heat properly. Serve on a bed of salad mint, cilantro and cucumber.