Filipino Spring Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 1/2 lbs ground pork

-1 whole egg

-4 cloves of garlic finely minced

-1/2 cup onions finely minced

-1/2 cup carrots finely minced

-1/2 cup shrimp finely minced

-1/2 cup Chinese celery finely chopped

-2 tbsps soy sauce

-3 tbsps cornstarch

-1 tsp sesame oil

-salt and pepper to taste

-spring roll wrappers

-oil for frying

Instructions

1.Mix all the ingredients in a bowl except for the wrappers.

2.Season with a little bit of salt and pepper and mix well. You can do a sampling at this point by taking a bit of the mixture and forming it into a small patty and frying it in oil. Just to test if it needs adjustment in seasoning.

3.Lay your wrapper in a plate. Take about a tablespoon of the filling and lay on top near the bottom end of the wrapper. Form into a log shape as big as your finger.

4.Fold the bottom end over slightly tugging your filling down so it would be wrapped tightly. Fold the sides toward the middle. Then roll up. Brush the top end of your wrapper with a little bit of water to seal the spring roll.

5.Heat oil in a pan and deep fry for about 10 to 15 minutes until golden brown.

6.Pull out when done and let excess oil drip over a strainer or paper towel. Serve with your favorite sweet and sour sauce or ketchup.