Mix pork and shrimp rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lbs ground pork
- 1/2 lbs shrimp (ground)
- 1 pc carrot (grated)
- 1 pc spring onion (fine cut)
- 2 tbsp sugar
- 2 tbsp oyster sauce
- 1/2 tbsp soy sauce
- 1/4 garlic sauce
- a little white pepper
- 1 egg
- 3 tbsp corn starch
- 2 pcs of nori (sea weed paper)cut half each

Instructions

- Mix all ingredients well
- Let it stay in refrigerator for a day
- wrap mixture with nori , and wrap with cling plastic.
- do it till all mixture done
- steam all rolls
- after cooked, cool down, cut into pieces and deep fried.
- serve with chili paste

PS : u can eat after steam, if dont like fried.