

Vegetable Egg Rolls

Filling

1 Tablespoon vegetable oil
1 teaspoon grated ginger (fresh)
2 cloves of garlic (minced)
2 green onions, sliced thin
½ green pepper, seeded and chopped fine
1 carrot, shredded
1 ½ cup cabbage, sliced thin (about 8 leaves)
¼ cup chicken broth
2 tablespoons soy sauce
1 tablespoon sugar
2 teaspoons sesame oil
8 wonton/egg roll wrappers

Dipping sauce

2 Tablespoons soy sauce
2 tablespoons rice wine vinegar
1 tablespoon honey
1 teaspoon sesame oil
pinch of red pepper flakes

Get all ingredients above ready before you start steps below

1. Place 1 tablespoon of oil into a Wok over high heat. Cook ginger and garlic together for 20 seconds in wok. Add scallions, carrots, and peppers to wok and cook for one minute.
2. In a small bowl mix sugar, chicken broth and soy sauce. Add cabbage to the wok stir then add then add broth mixture. Cook for 5 minutes or until softened, it will look slightly dry, and then add sesame oil. Take the filling out and put on a plate to cool.
3. Get out a small custard cup filled with water and place it near the work area. Fill egg roll wrappers using 2 tablespoons of the vegetable mixture. Working with one wrapper at a time, place the wrapper with one corner of the diamond towards you. Fill the center with mixture, Roll the corner closest to you over the filling, and brush each corner with water as you roll, tuck in sides and continue to roll tight. Press tightly to seal edges. Look below.

4. Wipe out wok with paper towels. In the bottom of the wok heat up $\frac{1}{4}$ cup of vegetable oil. When hot sauté the egg rolls until crispy on all sides this may take a couple of minutes per side. Turn each side with tongs.
5. Make dipping sauce while the egg rolls cook.
6. When golden brown on each side remove egg roll and drain on paper towels to allow cooling.
7. Place the leftover oil into the large bowl on the table near the supply cart.
8. Eat and finish cleaning up.