

Egg Rolls

- 1 lb Chinese cabbage (Napa)
- 2 stalks celery
- 1/2 lb cooked shrimp
- 1/2 lb cooked pork or chicken livers
- 10 water chestnuts
- 1/3 cup bamboo shoots
- 1 tsp salt
- 1 tsp sugar
- liberal dash pepper
- 1/2 tsp light soy sauce
- 1/4 tsp sesame oil
- 1 beaten egg
- 10 egg roll skins
- 3 cups oil

Preparation: Boil cabbage and celery until tender. Drain & squeeze out excess water. Shred very fine, set aside. Parboil shrimp and fry or bake pork/chicken. Mince both. Shred water chestnuts and bamboo shoots. Mix all ingredients together except egg. Beat egg. Wrap filling in egg roll skins and seal with egg.

Cooking: Heat oil in wok or fryer to 375 degrees and drop in egg rolls. When skin turns light brown, remove and drain. Take out and cool in refrigerator. When ready to serve, drop again into hot oil and fry until golden brown. (Two step cooking assures inside will be moist and not overcooked and outsides crisp). Serves 10.