

Gulf Shrimp Spring Rolls

Cook time: 45 min.

Serves 4

Ingredients

1 lb Gulf shrimp medium, peeled and deveined
14 tsp. Cornstarch
8 tbsp Soy sauce
8 tbsp Canola oil
1 cup Green onion chopped
2/3 cup Carrot grated
3 cup Cabbage chopped
1 Sprouts chopped
2 tsp Ginger root fresh, grated
12 Egg roll wrappers
Sweet and sour sauce (optional)

Directions

1. Cut raw Gulf shrimp into small pieces.
2. In a medium bowl, combine cornstarch and 4 Tbsp. soy sauce; then add Gulf shrimp. Mix well and set aside.
3. In a wok or large sauté pan, heat 4 Tbsp. oil over high heat; stir-fry the Gulf shrimp, bean sprouts, cabbage, onion and carrot in oil until crisp-tender; cool slightly. Transfer mixture to colander or pan to drain and cool.
4. When cooled, spoon 1/4 cup of shrimp mixture on the bottom third of each wrapper. Fold bottom edge over filling; fold sides over filling toward center overlapping slightly. Moisten top edge with water; roll up tightly to seal. Repeat with the remaining wrappers and filling.
5. Deep fry in 3" of 375°F oil until golden brown; drain on paper towels. Serve with sweet and sour sauce