



Egg Rolls

When I was a kid, egg rolls was my first favorite "grown up" kind of food. (I'm not sure why I considered it grown up -- maybe because egg rolls are so full of vegetables!) Today, I still love them. I order them at restaurants, buy them frozen in a package, pick some up at my deli counter -- you name it. But I just discovered how easy, and not time consuming (and economic!) it is to make my own. They really do look labor and time intensive to prepare. Your guests will marvel that you took the time to make these egg rolls!

Ingredients:

- 2 Tbsp vegetable oil
- 1/2 tsp ginger powder
- 2 cloves garlic, minced
- 1 package coleslaw mix
- 1/4 c water
- 2 Tbsp soy sauce
- 1 Tbsp sugar
- 1 Tbsp sesame oil
- 10 egg roll wrappers

Oil for frying

Directions:

1. Heat oil. Sauté garlic until golden brown. Add garlic powder and stir for 30 seconds more.
2. Add coleslaw mix, water, soy sauce and sugar.
3. Cook for 5-7 minutes, until vegetables are soft. Remove from heat. Add sesame oil and let the mixture cool. (I waited about 10 minutes.)
4. Heat oil. Meanwhile, take an egg roll wrapper and put it in front of you so that it is diamond shaped. Spoon 2 Tbsp of the cabbage mixture onto the egg roll wrapper.
5. Fold the egg roll wrapper tightly like an envelope (side corners toward the center and top and bottom corners toward the center). Seal edges with a dab of water along the edges of the wrapper.
6. Fry the egg rolls for 1.5 minutes on either side, or until golden brown.

Serve with dipping sauce or on its own.

Yields 10 egg rolls.