

KIM'S THAI SPRING ROLLS

F MEDIUM

Last Modified: 09/17/2014

PREP: 13+ Hrs
COOK: 30 Min
SHALLOW FRIED

ASIAN

MAKES 50 SPRING ROLLS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Chicken	Crumbled
OR			
1	Pound	Ground Pork	Crumbled
OR			
1	Pound	Ground ANY Meat / Poultry / Seafood U Like	
3+	Cups	1 1/2" Deep Canola Oil (For Shallow Frying)	
1	Package	Egg Roll Wrappers(50 Count)	
		KIMBO Spring Roll Wraps Are Best (Usually Frozen)	
1	Recipe:	Sauce - Apricot Mustard Dip	
1	Recipe:	Sauce - Plum Sauce	
1	Recipe:	Sauce - Korean Sweet & Spicy Dipping Sauce	

MARINADE

1	Tbsp	Soy Sauce (Lee Kum Kee)	
1	Tsp	Rice Wine (Kikkoman)	
OR			
1	Tsp	ANY Dry White Wine (Pinot Grigio)	
1	Tsp	Corn Starch	

FILLING

2	Tbsp	Vegetable Oil	Divided
2	Cloves	Garlic	Grated
1	Tsp	Fresh Ginger (Peeled)	Grated
1	Stalk	Green Onion (Greens & Whites)	Chopped
1/2	Small	Head Cabbage	Shredded
2	Medium	Carrots (Peeled)	Julienned
2	Tbsp	Oyster Sauce (Lee Kum Kee Premium)	
1 +/-	Drizzle	Sesame Oil (La Tourengelle)	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

SLURRY

1	Tbsp	Corn Starch	
1/4	Cup	Water	

PREPARATION

FACTOID	Even though Melissa's Mom (Kim) has "blessed" these ingredients, mine don't taste quite the same as hers. Somehow, I really don't believe this is her "real" entire recipe. But then again, the reason could simply be that I have been making them for 5 minutes and she has been making them her entire life. These Spring Rolls are extremely easy to make and shallow fry up really crunchy.
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NOTE	These will freeze quite nicely, so make a herd of them up to the point where you are going to shallow fry them and place them in plastic bags and freeze them for up to 3 months. Simply thaw them in the refrigerator and pat dry before shallow frying them. Freezing them after shallow frying will make the skins soft & mushy (Still tasty though).
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Medium Mixing Bowl 3) Box Shredder 4) Wok 5) Aluminum Half Sheet Pan & Wire Rack 6) Pizza Wheel Cutter 7) Large Cast Iron Frying Pan 8) Deep Frying Thermometer
PREP	The Day Before: In a large mixing bowl, thoroughly combine the Soy Sauce, Wine, Pepper and 1 teaspoon of Corn Starch. Stir in the Meat until all of it is colored, cover with plastic wrap and marinate refrigerated overnight. If using Seafood, Marinate it for no more than 1 hour total.
PREP	FILLING <ol style="list-style-type: none"> 1) Grate the Garlic Cloves and set them aside. 2) Peel and grate the Ginger and add it on top of the Garlic. 3) Chop the whole Green Onion and add it on top of the Garlic.
PREP	SLURRY <ol style="list-style-type: none"> 1) Thoroughly mix the Corn Starch and Water and set it aside.
1	FILLING: Heat a wok over high heat When HOT, swirl in 1 tablespoon of Vegetable Oil. Stir-fry the Ground Meat until browned, about 4 minutes. If using Seafood, stir-fry only for 1 minute. Remove the Meat from the wok to a medium mixing bowl and set it aside.
2	FILLING: Wipe the Wok clean with a paper towel and lower the heat to medium. When it is starting to get hot, swirl in the remaining Vegetable Oil. Add in the Green Onion, Garlic and Ginger. Stir-fry for 30 seconds, taking care to NOT burn these aromatics.
OPTION	STEP #3: Microwave the Carrots on high 1 minute at a time until they are soft (stirring at each stop - bite one to test for softness), stir in the Cabbage and microwave for 1 minute more. Place the mixture in doubled cheesecloth and <u>strongly</u> squeeze out as much moisture as is possible.
3	FILLING: Add in the Carrots and Cabbage. Increase the heat to medium high and stir-fry the Vegetables for 2 minutes or until the Carrots have softened.
4	FILLING: Add the cooked Chicken back into the wok, stir well. Add in the Oyster Sauce and toss again. Stir while drizzling in the Sesame Oil to taste.
5	FILLING: Spread the mixture out on a baking sheet to let cool. Prop up the baking sheet on one end so that any excess liquid collects on the down side. When the mixture is cool, discard the liquid.
6	SLURRY: In a small mixing bowl, whisk together the Cornstarch and Water and set it aside.
7	WRAPPERS: Open the Egg Roll Wrapper package remove a sheet and set it on the countertop. Cut the sheet into quarters with the pizza wheel cutter, Cover the remaining Wrappers with a barely damp towel to prevent them from drying out.

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8	ROLL ASSEMBLY:- SEE PICTURES FOR THIS PROCESS: Place a WHOLE Spring Roll Wrapper on your work surface (it might stick) with one of the corners facing you so it looks like a diamond. (Keep the other Spring Roll Wrappers covered). Place 1 of the quarter Wrappers on top. about 1/2" in from the bottom edges. Place 1 heaping tablespoon of the Filling on the lower third of the Wrapper. Spread the Filling out evenly in a line from side to side. Roll the bottom corner up tightly over the Filling, and then tightly fold in the sides. Roll until there is about 2 inches of the Wrapper still not rolled up. Dampen your finger in the Slurry and wipe the exposed sheet triangle with it. Finish rolling up the Wrapper so it sticks to itself and forms a seal. Place the Rolls seam-side down on a sheet pan and keep them covered with another damp towel while you assemble the remaining Rolls.
9	SPRING ROLLS: When ready to fry, heat 1 1/2" of Oil in a large cast iron frying pan to 350 degrees - Measure it with a deep frying thermometer and KEEP IT THERE! Carefully slide a few Spring Rolls in so they are not crowded, into the hot Oil to fry. Roll the Spring Rolls occasionally to brown them evenly and fry them for about 3 minutes. Let them cool on a wire rack. Repeat until all of the Spring Rolls are fried.
SERVE	Serve while either hot or cold with a Spicy Apricot Mustard Dip or Plum Sauce on the side.