

# VIETNAMESE IMPERIAL SPRING ROLLS

F EASY

Last Modified: 01/12/2016

PREP: 1 Hr  
COOK: 15 Min  
DEEP FRIED

APPETIZER-ASIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Square	Egg Roll Wrappers	
		KIMBO Spring Roll Wraps Are Best (Usually Frozen)	
8	Oz	Extra Small Shrimp (61 / 70 Count)	Raw
12	Oz	Ground Pork	
4	Oz	Thin Rice Stick Noodles (Bun)	Uncooked
3	Cups	Canola Oil (For Frying)	
2	Dried	Wood Ear Mushrooms	Rehydrated
1	Medium	Carrots (Peeled)	Grated
1	Medium	Shallot	Minced
1	Clove	Garlic	Minced
2	Tsp	Fish Sauce (Three Crabs)	
1	Tsp	Ground White Pepper	
1	Large	Egg	Beaten

## OPTIONS & TOPPINGS

2	Heads	Romaine Lettuce Tips	Separated
1/2	Bunch	Fresh Vietnamese Basil Leaves	Fine Chop
1/2	Bunch	Fresh Mint Leaves	Fine Chop
1	Cup	Bean Sprouts (Mung)	
1/2	Cup	Recipe: Sauce - Vietnamese Dipping (Nuoc Cham)	
1/2	Cup	Sweet Chili Sauce (Mae Ploy)	
1	Bunch	Green Onions (Greens Only)	Julienned

## PREPARATION

<b>FACTOID</b>	These were something I enjoyed OFTEN in the middle 1960's. Imperial Spring Rolls or Cha Gio is a traditional dish served either as an appetizer or as a main dish along with Noodles.
<b>NOTE</b>	This is NOT Kim's Spring Roll recipe, but it does use the Kimbo Wrappers that she likes for hers.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Medium Mixing Bowl</li> <li>2) Stock Pot &amp; Lid</li> <li>3) Wok</li> <li>4) Large Saucepan &amp; Lid</li> <li>5) Food Processor OR Blender</li> <li>6) Aluminum Half Sheet Pan &amp; Wire Rack</li> <li>7) Deep Frying Thermometer</li> <li>8) Condiment Bowls</li> </ol>
<b>PREP</b>	Line a sheet pan with paper towels and place a wire drying rack inside and set it aside.

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<b>PREP</b>	<b>NOODLES</b> 1) Cook the Noodles in a large pot of boiling water until tender but still firm to the bite, about 7 minutes. Drain and rinse the Noodles under cold running water to remove the excess starch and stop the cooking completely. Drain well and chop the Noodles into 2 inch long pieces.
<b>PREP</b>	<b>DISH</b> 1) Grate the Carrot and place it in a medium mixing bowl. 2) Mince the Shallot and place it on top of the Carrot. 3) Mince the Garlic Cloves and place them on top of the Carrot. 4) Beat an Egg with 1 tablespoon of water until there are no white streaks visible and set it aside.
<b>PREP</b>	<b>SHRIMP</b> 1) Rinse and peel (if necessary) the Shrimp pat them dry with paper towels and set them aside in damp paper towels.
<b>1</b>	<b>FILLING:</b> Soak the Mushrooms in hot water until rehydrated, about 15 minutes. Squeeze out the excess liquid. Cut off the tough stem end, then roll up each softened Mushroom and slice it into very thin strips.
<b>2</b>	<b>FILLING:</b> Combine the Noodles, Mushrooms, Carrot, Shallot, and Garlic in large mixing bowl and set it aside.
<b>3</b>	<b>FILLING:</b> Combine the Ground Pork and Peeled Shrimp in a food processor and pulse about 4 times or just until the Shrimp are coarsely chopped. Stir the Pork and Shrimp Mixture, Fish Sauce, and White Pepper into the Noodle Mixture.
<b>4</b>	<b>ROLL ASSEMBLY:</b> (See Pictures) Lay 1 Egg Roll Wrapper flat on the work surface with one corner pointed toward you. Place 3 to 4 tablespoons of the Filling in the lower half of the Wrapper. Roll the wrapper over twice to make a tight log, and then press in the sides to make a sealed package. Brush some Beaten Egg over the remaining edges of the Wrapper, then continue to roll up the Wrapper until it is sealed completely. Place each Spring Roll on the wire rack, seam side up. Repeat with the remaining Wrappers and Filling Mixture.
<b>5</b>	<b>GREENS PLATE:</b> Cut the Romaine Lettuce so each leaf is roughly the same length as a Spring Roll. Finely chop the Basil Leaves and Mint Leaves. Cut the Green Onion greens into 2 inch long pieces and Julienne them into thin strips. Arrange all the Vegetables and Herbs individually on a serving platter or in small serving dishes. Place the Nuoc Cham and Sweet Chili Sauce in small serving dishes for dipping.
<b>6</b>	<b>DEEP FRY:</b> Preheat the Canola Oil in a large wok to 360 degrees. Working in very small batches, fry the Spring Rolls until light golden and cooked through, about 4 minutes. Transfer the Spring Rolls to the wire rack to drain off the excess Oil.
<b>SERVE</b>	Transfer the drained Spring Rolls to a large serving platter and serve with the Greens Plate and Dipping Sauces on the side.
<b>ENJOY</b>	Wrap your Spring Roll in a Lettuce Leaf, tucking inside your choice of herbs. Dip the Spring Roll into the Sauce and enjoy.