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# Fried Vietnamese Spring Rolls

Prep Time: 30 minutes

Cook Time: 10 minutes

## Ingredients:

- 1 package “wet” spring roll wrappers (found in the refrigerated section)
- 2 pounds ground pork or chicken
- ½ cup mushrooms
- 2 green onions, minced
- 1 small onion, minced
- 1 teaspoon sugar
- ¼ teaspoon pepper
- ¼ cup oyster sauce
- 1 egg (lightly beaten)
- Spicy Dipping Sauce (recipe follows)
- Sweet chili sauce (optional)

## Instructions:

1. Chop the mushrooms.
2. Brown the ground meat of your choice.
3. Mix together the meat, mushrooms, green and white onions, salt, pepper and oyster sauce.
4. To assemble: place 2 tablespoons of the mix into one corner of the wrapper. Roll once and then bring the sides in. Brush the corner of the wrapper and roll to seal. Continue with the rest of the filling.
5. (While some are filling the wrappers, others can start on the sauce recipe below.)
6. Heat your fryer oil to 325-350 degrees. If you don't have a deep fryer, use a Dutch oven and pour 1” of your choice of oil (peanut, canola, or another oil that can withstand high heat).
7. Once the oil is heated, add the rolls to the oil in batches. Cook for 5-10 minutes until rolls are golden brown. Be sure not to put too many rolls in the oil at once; you don't want them to touch or they might stick together.
8. Once you see them starting to brown (you'll begin to see crispy “bubbles” on the wrappers), turn them over to cook evenly on the other side.
9. Remove from oil and place on a paper-lined sheet pan. Serve with prepared sauce(s).

## Spicy Soy Dipping Sauce

- 1/3 cup soy sauce
- 1/3 cup rice wine vinegar
- 1/3 cup scallions, sliced thinly
- 1 teaspoon sesame oil
- 1 tablespoon Sriracha
- 1 teaspoon garlic, minced

Place all ingredients in a bowl and whisk to combine.