

## Spring Rolls

4	oz.	bean threads
3	tbs.	chopped garlic
½	cup	coriander root
½	#	pork, cubed
½	#	shrimp
2	each	eggs
4	tbs.	fish sauce
2	cup	bamboo shoots, minced finely
1 ½	cup	shitake mushrooms, sliced thinly
2	each	stalks celery, minced
4	each	scallions, sliced into rounds
1 ½	cup	bean sprouts
2	each	carrots, grated
24	each	spring roll wrappers

1. Soak bean threads in warm water for ten minutes. Drain and chop.
2. Pulse garlic and coriander root together in the food processor. Add shrimp and pork and pulse together until a rough mixture. Add egg and fish sauce and pulse again.
3. Combine all ingredients thoroughly.
4. Wrap in spring roll wrappers. (As in lecture)
5. Fry in oil at 375° oil until golden brown. Approximately four minutes. Drain well and serve.