

## VEGETARIAN EGG ROLLS

*Makes 8 spring rolls*

- 2 ounces bean thread noodles
- 1 tablespoon soy sauce
- 1 tablespoon dry sherry or rice wine
- 1 1/2 teaspoons toasted sesame oil
- 3/4 teaspoon sugar
- 1 tablespoon vegetable oil
- 1 cup napa cabbage, finely shredded
- 1/3 cup bamboo shoots, cut in matchsticks
- 1/3 cup fresh shiitake mushrooms, thinly sliced
- 1 teaspoon minced garlic
- 8 six-inch spring roll or egg roll wrappers
- 1 tablespoon flour mixed with 1 tablespoon water
- Oil for deep-frying

Soak bean threads in hot water for 15 minutes. Drain and cut into 3-inch pieces. In a bowl, combine soy sauce, sherry, sesame oil and sugar. Heat a wok; add 1 tablespoon vegetable oil. Add cabbage, bamboo shoots, mushrooms and garlic; stir-fry about 2 minutes or until crisp-tender. Add soy sauce mixture and noodles; cook a few seconds longer. Cool and divide into 8 portions.

To form spring rolls, place a wrapper on work surface with one corner facing you. Place one portion of the filling across the wrapper just below the center. Roll up from bottom to enclose filling. Wet left and right corners with flour mixture and fold in. Wet top corner with flour mixture and roll up wrapper completely. Repeat with remaining filling and wrappers.

Pour oil into a wok or deep, heavy pot. (Oil should be at about 2 inches deep and no closer to top of pot than 2 inches.) Heat oil to 350°F. Fry spring rolls, 2-3 at a time, about 5 minutes or until golden brown, turning them several times as they cook. Drain on paper towels. Serve with sweet and sour sauce or plum sauce.