

## **Egg Rolls**

### **Ingredients**

1. Ground meat (preferred meat)
2. 1 Cabbage
3. Carrots
4. Glass noodles
5. Black pepper
6. Garlic
7. Green onion
8. Fish sauce
9. Oyster sauce

### **Direction**

1. Soak glass noodles in warm water and set aside.
2. Season ground meat with garlic or garlic powder and salt or fish sauce and mix thoroughly. Heat mixture in a medium skillet, stirring, until pork is cooked through and no longer pink. Set aside.
3. Add shredded cabbage, carrots, green onion, black pepper, glass noodle, oyster sauce/or fish sauce, if needed, into a big bowl and mix thoroughly.
4. Lay out one egg roll skin with a corner pointed toward you. Place about a 1/4 to 1/3 cup of the mixture on egg roll paper and fold corner up over the mixture. Fold left and right corners toward the center and continue to roll. Brush a bit of egg on the final corner to help seal the egg roll.
5. Place egg rolls into the heated oil and fry, turning occasionally, until golden brown. Remove from oil and drain on paper towels or rack.