

Ning Dai's Recipe for Spring Roll

Ingredients:

Spring roll wrappers, Chinese (Napa) cabbage, black mushrooms, (spiced) dried bean curd, chicken (or pork, shrimp, etc); salt, cornstarch, bean (or vegetable etc) oil, sesame oil, soy sauce.

Process:

1. Wash and shred the Chinese (Napa) cabbage.
2. Soften mushrooms in warm water for about 20 minutes, chop them and dried bean curd.
3. Shred the meat and stir-fry it in a pan with oil, then set aside.
4. Add shredded Chinese (Napa) cabbage to a pan, stir-fry it with oil for about 2 minutes, then add diced mushrooms, dried bean curd, and the cooked shredded meat, and stir-fry again.
5. Add cold water to the stir-fry mixture, bring it to a boil, then simmer for 15 minutes, cook until everything is well-cooked (don't let the pan become dry).
6. Add salt, sesame oil, and soy sauce to the pan.
7. In a small bowl, mix cornstarch with cold water.
8. Pour the cornstarch mixture into the pan, stir-fry quickly to avoid clumping. Let it thicken and make a paste, then let it cool.
9. Take one spring roll wrapper, add 1-2 spoonful of the filling, and wrap it into a spring roll.
10. Fry the spring rolls until the surface is golden. Then they're ready to eat!



P.S. Photos above from <https://home.meishichina.com/recipe-94621.html>; 2/8/2020 is Lantern Festival when also eat dumpling in Chinese culture.