

## **Recipe for Vietnamese Eggroll**

30 small to medium sized shrimp  
2 lb. ground pork  
Cellophane noodles  
1 lb. toro  
1 tsp. salt  
2 tsp. fish sauce  
1 egg  
½ tsp. sugar  
dash of black pepper  
eggroll skins  
1 egg yolk  
oil—doesn't matter what kind

### **Directions:**

- 1) combine all the ingredients
- 2) mix them all except the egg yolk and eggroll skins
- 3) wrap them up and put pork inside
- 4) use eggroll skin as glue to make the skin stick
- 5) fry eggrolls at medium to high until golden brown