

Golden Dragon Treasure Purses

February

黄金福袋

Makes 4 – 6 servings

Filling:

4 oz	ground meat (pork or chicken)
4 oz	minced shrimp
½ cup	finely chopped water chestnuts
¼ cup	finely diced carrot
¼ cup	soaked and softened cellophane noodles, 2-inch lengths
2 tbsp	finely chopped cilantro
1 tbsp	soy sauce
1 tbsp	oyster-flavored sauce
1 tsp	sesame oil
½ tsp	ground white pepper
3 stalks	green onions
12	spring roll wrappers
	Cooking oil for deep frying
½ cup	Thai sweet chili sauce

1. Combine all filling ingredients in a bowl and mix well.
2. Slice off the green parts of green onions and blanch in boiling water until they have softened, about 15 seconds. Drain and set aside.
3. Cut each spring roll wrapper into 5-inch squares. Place about 1 tablespoon filling in the center of each wrapper. Fold wrapper from the sides upwards to make a dumpling “purse”. Tie each purse with a green onion strip. To make the purse tighter, push the green onion downwards closer to the filling. Cut off any excess green onion.
4. Heat cooking oil to 350°F in a wok or stir-fry pan. Deep-fry purses until they are golden brown, about 5 minutes. Remove and drain on paper towels. Serve with Thai sweet chili sauce.