

## Vietnamese Egg Rolls

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My friend is an unbelievable cook who is known for always making extra and sharing with others. Since everything she makes is so incredible, she is often asked for her recipes. She is one of those people that do not usually follow exact recipes, as she is naturally able to create things off the top of her head. This Instructable was created so she could share her secret for one of her amazing dishes.

This recipe will show you how you can make your own delicious, authentic, homemade Vietnamese Egg Rolls. You will be amazed at how tasty they are, and everyone will want to know your secret! You may never settle for take-out again!

**Disclaimer:** This recipe uses hot cooking oil that contains peanuts. Closely supervise at all times to maintain proper temperature and level of oil in pot. Use extreme care to prevent splashing of oil, or tipping of pot. Keep children and pets at a safe distance. Always adhere to following safe practices when handling any food or surfaces that come in contact with food. See FDA site at

<http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm255180.htm> Author of this Instructable is not responsible for accidents/injuries incurred during creation of this recipe.

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## Step 1: List of Materials/Ingredients

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Vermicelli Noodles

For this recipe, you will need the following:

- 2 pkg. of Spring Roll Shells (25/pkg.) –available from any Asian Store (see close-up picture)
- 1 pkg. vermicelli noodles -available from any Asian Store (see close-up picture)
- 2 lbs. ground pork
- 8 cups shredded cabbage
- 3 cups shredded carrots
- 2 cups minced onion
- 2 tablespoons minced fresh garlic
- 3 eggs
- 1 egg yolk
- 1<sup>1</sup>/<sub>2</sub> teaspoons salt
- 1<sup>1</sup>/<sub>2</sub> teaspoon black pepper

- Cutting board or large plate to roll shells
- Any type of tongs or chopsticks
- Large bowl
- 3 qt. pot or deep fryer
- Peanut oil- enough to fill  $\frac{1}{3}$  depth of pot or deep fryer. Can also use corn or vegetable oil.
- Table spoon
- Plate lined with papertowels
- Scissors or knife to cut noodles
- Strainer
- Kettle or pot to boil water for noodles

\*This recipe will yield 50 egg rolls. Adjust the ingredients accordingly for less, but be advised...you will wish you made more!

\*You can prepare this recipe ahead of time and freeze the egg rolls for up to 1 month prior to cooking. Do not thaw first. Add directly to hot oil.

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## Step 2: Prepare Vermicelli Noodles

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Place the entire package of vermicelli noodles in a small bowl and cover with boiling water. Let the noodles soak in the hot water for a couple of minutes. Drain the noodles in a strainer over a sink. Cut up the drained noodles into approximately 1 inch pieces. You can use scissors while they are still in the strainer, or you can cut them up on a cutting board with a knife.

You will be adding these noodles to the bowl of shredded cabbage in the next step.



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### Step 3: Add Ingredients to Shredded Cabbage in Large Bowl

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\*Wash hands thoroughly before this next step, or consider using gloves.

Start this step with the 8 cups of shredded cabbage in a large bowl. Add the 3 cups of shredded carrots, 2 cups minced onions, salt, pepper, garlic, cooked/drained noodles and 3 eggs to the cabbage. Combine these ingredients all together using your hands. Be sure to mix thoroughly.

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#### Step 4: Add Pork to Mixture

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Add the 2 lbs. of ground pork to the cabbage mixture and again, mix thoroughly with hands. \*This is similar to the hand mixing you do for meatloaf preparation.

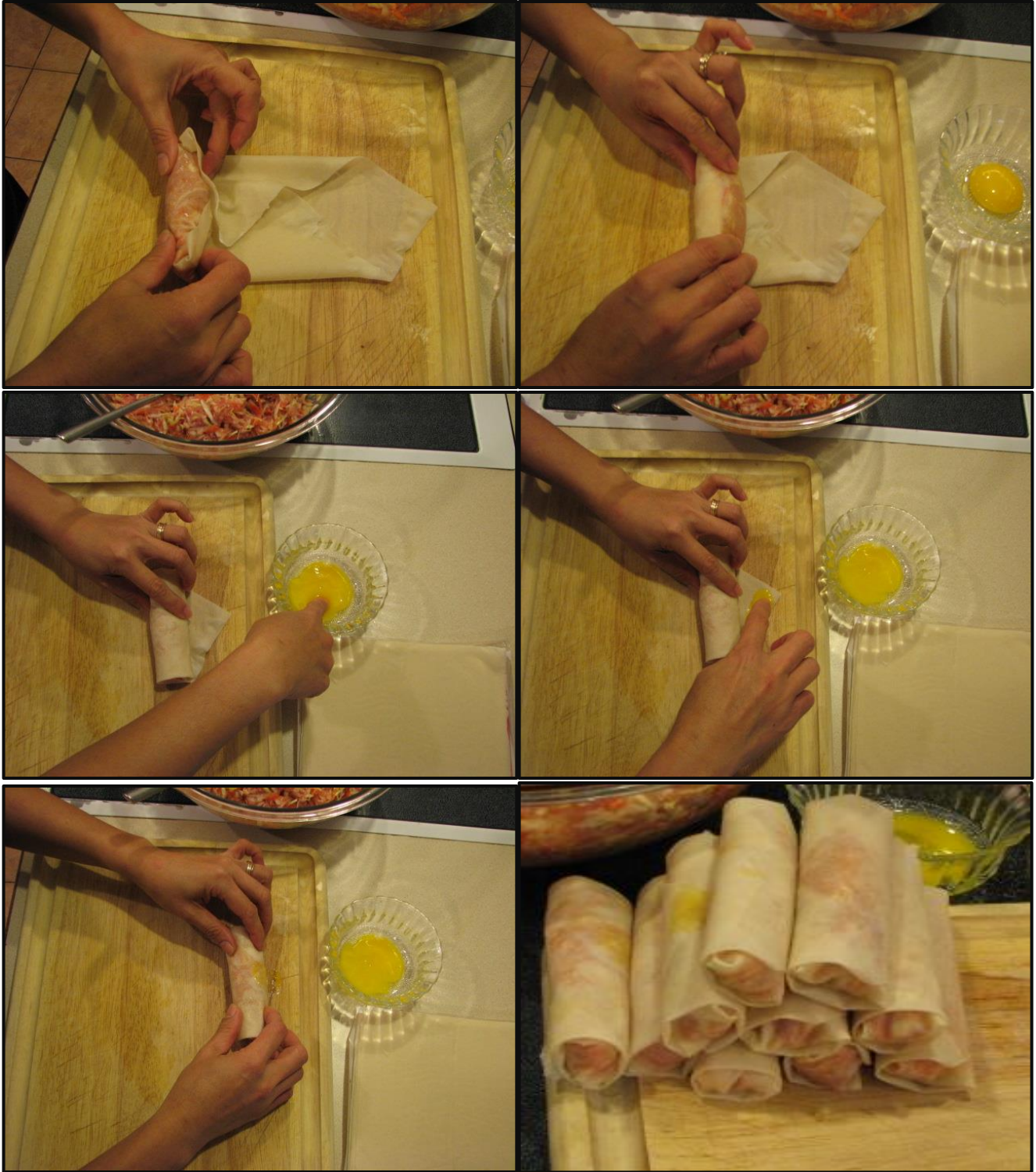
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## Step 5: Fill and Roll the Shells

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For this next step, you will need the mixture of ingredients from the large bowl, the spring rolls, large spoon, cutting board or large platter, and the single egg yolk in a small bowl.

For each individual spring roll shell (sheet), you will go through the same process:



Place one sheet from the package of spring roll shells onto a cutting board or large platter. It should be positioned diagonally right in front of you. Scoop out one heaping spoonful of mixture from bowl for each roll.

Place a spoonful of the mixture near the center of the sheet, about a quarter of the way back from the corner closest to you. Fold this corner over the mixture, tuck in center and roll forward slightly. Fold the right corner towards the center of the sheet, and then fold the left corner into the center. Tuck and pinch both corners inward, while rolling towards remaining corner. Leave just a small portion of this corner of sheet exposed. Dip finger into egg yolk and apply to the edge of the corner. Finish rolling and seal with yolked end. Stack rolls.

Once you have formed all your egg rolls, or at least have a stack made, you are ready to start cooking.

Once you get the timing down, you can continue to fill and roll remaining shells (if you have not already done so), while cooking 4-5 egg rolls at a time.

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## Step 6: Cook the Egg Rolls

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You can use either a pot or deep fryer to cook the egg rolls. Either device should only be filled with enough peanut oil to fill to  $\frac{1}{3}$  of capacity. This will be just enough to cover the egg rolls while cooking. A 3 qt. pot was used for this Instructable.

If using a pot, initially heat oil on high heat until it just starts to bubble. You will then turn the temperature down to medium heat. You will know the oil is ready when you dip the end of a roll into the oil and see bubbles forming at the base. Gently place 3 or 4 rolls into the hot oil, taking care not to splash any oil. Be sure to keep the rolls separated in the pot initially to keep them from sticking to each other. This will prevent them from being torn apart when you remove them later.

If using a deep fryer, set the temperature at 350 degrees. Again, only fill with oil to  $\frac{1}{3}$  of capacity. Follow same instructions as for cooking in a pot.

After a couple of minutes, or halfway through the cooking process, carefully turn the rolls using tongs or chopsticks. Total cooking time is approximately 5 minutes.

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## Step 7: Drain the Egg Rolls

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Once the egg rolls rise to the top of the pan and are golden in color, they are done cooking. Carefully remove them one by one using tongs or chopsticks.

Place them on a plate lined with a couple sheets of paper towels to drain the oil.

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## Step 8: Video of Steps 5-7

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This video summarizes steps 5-7. It reviews the most difficult steps involved including,

- The preparation and filling of the spring roll shells.
- The rolling and stacking of the shells.
- Removal of the cooked egg rolls from the oil to drain on papertowels.
- The addition of the next batch of egg rolls to the hot cooking oil.

The video is also narrated, and the speaker recaps the most critical steps for you in real time.

You can access the video clip at <http://youtu.be/7z8i7opFS9Q>



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## Step 9: Serve and Enjoy!

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These egg rolls are scrumptious all by themselves, but you can serve with your favorite dipping sauce if desired. Be advised though...they are addicting, and they will be quickly devoured!