

## Vietnamese Spring Rolls Recipe

### Ingredients:

10 pieces rice paper, cut into 3 in diameter (these are found in most supermarkets)

1 teaspoon sugar

1 cup water

### Filling:

1 lb ground slightly fatty chicken

1/2 cup crab meat or shrimp, mashed well

1 cup chopped onion

1/3 cup mushrooms, finely chopped

1/3 cup wood ears, finely chopped

1 cup bean sprouts

1/4 teaspoon salt

1/4 teaspoon pepper

### Method:

Combine all ingredients for filling in a salad bowl. In a large deep plate, make a sweet liquid mixture with sugar and water. Soak rice paper pieces in the sweet liquid and place on a flat counter. Let stand for 5 minutes. Take 2 teaspoons of stuffing and place on the rice paper. Roll well. Heat oil and deep fry rolls until brown.

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