

# Ginger Pork Spring Rolls

*A crispy, tasty finger food. Serve with plum sauce or Indonesian sweet soy sauce for dipping. Make these ahead and freeze.*

## GINGER PORK FILLING

Lean ground pork	6 oz.	170 g
Grated carrot	1/4 cup	60 mL
Thinly sliced green onion	2 tbsp.	30 mL
Indonesian sweet (or thick) soy sauce	1 1/2 tbsp.	25 mL
Cornstarch	2 tsp.	10 mL
Sesame oil, for flavour	1 tsp.	5 mL
Garlic clove, minced (or 1/4 tsp., 1 mL, powder)	1	1
Finely grated, peeled gingerroot (or 1/8 tsp., 0.5 mL, ground ginger)	1/2 tsp.	2 mL
Water	2 tbsp.	30 mL
All-purpose flour	2 tbsp.	30 mL
Spring roll wrappers (6 inch, 15 cm, square)	18	18

### Cooking oil, for deep-frying

**Ginger Pork Filling:** Combine first 8 ingredients in medium bowl. Makes about 1 1/4 cups (300 mL) filling.

Stir water into flour in small cup until smooth.

Work with spring roll wrappers 1 at a time. Keep remaining wrappers covered with damp tea towel to prevent drying. Place 1 wrapper diagonally on work surface. Spoon about 1 tbsp. (15 mL) filling onto wrapper near bottom corner. Dampen edges of wrapper with flour mixture. Fold bottom corner over filling. Fold side corners over filling. Roll up tightly toward top corner to seal. Cover with damp tea towel. Repeat with remaining wrappers, filling and flour mixture.

Deep-fry spring rolls in 2 or 3 batches in hot (375°F, 190°C) cooking oil for about 2 minutes per batch until pork is no longer pink and wrapper is golden. Remove with slotted spoon to paper towels to drain. Makes 18 spring rolls.

*1 spring roll: 162 Calories; 6.7 g Total Fat (3.5 g Mono, 1.8 g Poly, 1 g Sat); 9 mg Cholesterol; 20 g Carbohydrate; trace Fibre; 5 g Protein; 271 mg Sodium*