EGG ROLLS

* 1 T oil
* ½ inch fresh ginger, peeled & **minced**
* 1 clove garlic, **minced**
* 1 scallion (green onion), **sliced diagonally**
* 1 carrot, **julienne**
* ¼ large red pepper, **julienne**
* 1 ½ cup cabbage, **chiffonade**
* ¼ cup chicken broth
* 2 T soy sauce
* 1 T sugar
* 1 tsp. sesame oil
* 5 egg roll wrappers

In a skillet, stir-fry the ginger and garlic in HOT oil until fragrant, about 30 seconds. Add scallions, carrots, and red pepper, and stir-fry over medium-high heat for 2 minutes.

In a bowl, combine the chicken broth, soy sauce, and sugar.

Add the cabbage and broth mixture to skillet. Bring to a boil and simmer 5 minutes, stirring occasionally, until the vegetables are soft. Add sesame oil. Transfer to a plate to cool for 10 minutes (wrapping mixture while hot will rip the wrapper. Strain.

Fill and roll the egg roll wrappers using 2 T of filling for each roll. Working with 1 wrapper at a time, place the wrapper with one corner of the diamond closest to you. Place 2 T of the filling in the center of the wrapper. Fold the corner closest to you over the filling and pull back to remove air pockets. Roll. Brush the top with water. Fold in the sides of the wrapper and continue rolling until closed. Press to seal, set aside, and continue with the remaining filling.

In a skillet add 2 T (of additional vegetable oil) over medium/medium-high heat and sauté the egg rolls until golden brown on all sides, using tongs to turn. Serve when cool enough to eat with dipping sauce.