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Vietnamese egg roll recipe pork

05/25/2010 This was an easy way to delicious cabbage rolls. But here's what to do differently next time to avoid some major problems: Use fatter ground meat (using dry rice in the meat suckup sup any moisture and dry into the meat.) Microwave cabbage a little to soften it and give it a water content (recipe calls the use of raw cabbage, which really does not get the right amount of steam when cooking and cabbage comes out rubbery and chewy). Also, remove the thick veins from each cabbage leaf, as they take more to cook. Also add some ketchup for a sweet and sour taste, plus I add more sugar because I like my cabbage sweeter rolls. 07/10/2003 The rolls had a wonderful flavor for them. Pretty easy to do, but a little time consuming. In general, it was a recipe i will repeat in use. 03/14/2007 My husband and I thought these proved so delicious! I'm not an expert cabbage-roll-rolls because they fell apart (I think bleaching the cabbage leaves first would help), and the tomato soup burned to the bottom a bit, but it didn't affect the flavor at all. Definitely will be making a double batch next time! 10/10/2008 I used the rest of a Chinese cabbage I had and found it easy to roll after I had microwaved leaves for a few minutes. I used 250g ground pork 100g rice and small onions and 1/2 tsp chopped garlic. I added a tea or something of sweet paprika and a box of tomatoes (instead of condensed soup) that I put through the blender with a chopped garlic teaspn. If I do it again, I'll be sure to add tomato paste because the flavors were pretty bland. (my husband put tobesco sauce on his). I baked it in the oven for an hour and a half at 200C. I ate the lot without extra rice or potatoes on one side. 07/29/2007 I like this recipe. It's exactly the same as it's been in my family for over 50 years. 10/26/2007 Unfortunately, the recipe was not as flavorful as I had hoped. I think it was mostly adding his cabbage (even though his name is Cabbage Rolls), which gave him a strange flavor. However, the stuffing was pretty good when it was made into meatballs and baked with mushroom soup instead. Maybe next time. 08/01/2008 They were pretty easy to make and flavorful, but damn do you get the leaves off the cabbage without breaking them?! I added paprika to the meat mixture and instead of boiling for an hour and a half I used a pressure pan - setting high for 20 minutes and worked out high. Thank! 04/01/2009 I have been a cook for a while at home and professionally. I always make the exact recipe at spec.e first time. this recipe needs a lot of working elements I'm there that's it!!! 10/02/2003 It could be I could be cabbage or it might be the recipe I wasn't craving more when I finished. 1 of 7 Pork Cabbage Rolls Simo Lee Allen 2 of 7 Pork Cabbage Rolls TommyGuy 3 of 7 Pork Cabbage Rolls Tarik Mustafa 4 of 7 Pork Cabbage Rolls Brian Carl Carl 5 of 7 Pork Sprout rolls STAMAR 6 of 7 Pork sprouts Rolls Rick 7 of 7 Pork sprouts Rolls Brian Carl Patrick-Chambers 09/18/2007 I made that recipe and enjoyed the finished product, but I didn't rate 5 stars. I tried to dip this into Asian style sauces, but it didn't taste like a regular eggroll & flavors were a little weird together. It practically tasted like an empanade. So I started soaking it in hot sauce and that's what I really liked. I didn't add a lot of soy/salt/pepper to taste b/c I was worried it would get too salty tasting in Asian immersion sauce. (I used duck sauce.) So when I started using other sauces (especially mustard & hot sauce) it left the inside a little bland. My family ate these eggs, but next time we'll probably use about half of the suggested beef & potato ingredients, but leave the cabbage to 2 cups. My daughter (she's 3) liked them with ketchup. I can understand that, because when you think about it ground beef = hamburger potatoes = fries! I could certainly try this again b/c I did the preparation & eggrolling and Dad did the roasting so it was really more of a family meal than the typical sit down who. I'll add some different spices to the filling, though... so the diving sauce is not such a requirement. 05/18/2009 this was a good basic recipe, but I added a lot of extras. I added carrots red pepper garlic and some ginger. I also mashed potatoes and used some of the starchy water to help hold everything together. They came out really good. 04/01/2009 This recipe was so good!!! It's very close to my grandmother's recipe (and Japanese shes) She doesn't put egg in them and she adds alittle curry flavoring to them really good. 08/29/2008 Children love theses! Ketchup is a must. 11/02/2006 Because of allergies I had to omit soy sauce and pepper, but added onion salt and lots of garlic. (I know it would have been even better with soy sauce!) My husband soaked these in sweet and sour sauce and didn't realize that there were regular egg rolls and my baby who didn't like egg rolls or cabbage he liked! I had leftover stuffing, so I fried it like a hamburger patty. I'm going to do this again. I would never have thought of potatoes... Thank. 03/04/2012 Egg rolls are fun and delicious. Made as directing this recipe didn't have enough flavor for my husband and me, but it made me addicted on trying more egg roll recipes! 01/15/2009 When it comes to egg rolls I didn't find these up to par. My family and I found that the beef/potato ratio versus cabbage was too high. Next time I do this halve both beef and potatoes. I also found them to be quite bland. I'll try spicking them a little next time maybe with some ginger or a pinch of wasabi. Something to give them some AROMA! 08/03/2014 This was a good recipe and pretty filling after it was mentioned! I followed that writing, though I baked them rather roasting (Roasting is not my special gift... LOL!). We made a simple mayo-catsup-spice mixture to serve as a bath and were a hit at a teen get-together. 08/26/2014 I slowly heated 1/2 canola and 1/2 sesame oils then followed the instructions and added a few things (sweet pepper and ginger, for example. Perfect!! Thanks:) Linda at Bit of Fzavor Here's to make the fave appetizer at home. Advertising - continue browsing Continue reading Read also: 12 Hours 15 minutes Total time: 0 hours 30 minutes 3 avocados, cubes 1/4 c. Chopped red onion 3 tablespoons chopped sun-dried tomatoes 2 cloves garlic, chopped 1/4 c. chopped fresh cilantro Juice 1 lime cousher salt 12 egg roll vegetable oil packaging, for frying 1/3 c. cream A few sprinklings hot sauce This shopping ingredient mode is created and maintained by a third party, and imported on this page. You may be able to find more information about this and similar content on their website. In a large bowl, mix the avocado, red onion, sun-dried tomatoes, garlic, half a cilantro, and 1/2 lime juice and season with salt. Put an egg roll wrapper on a clean surface in a diamond shape and spoon two tablespoons (max) of the mixture in the center. Fold up the bottom half and well fold into parts. Roll gently, then seal the fold with a few drops of water. Repeat until the fill is in use. In a large pan, add enough oil to reach 1 to the side of the pan. Heat until it starts to swell. Add egg rolls and fry until golden, 1 minute on each side. Transfer to a plate of paper lined with towel. Make the immersion sauce: In a small bowl mix together the cream, the remaining lemon juice, remaining cilantro, and hot sauce. Serve egg rolls with immersion sauce. Chelsea Lupkin This content is created and maintained by a third party and imported onthis page to help users provide their email addresses. You may be able to find more information about this and similar content at piano.io Advertising – Continue reading below This egg roll recipe is truly a family favorite. My husband, Doug, often makes them for family meals and my sister serves them every Tuesday night at the restaurant she owns. Feel free to use for sausages if you and your family like food with a little more kick in egg roll recipes. -Donna Frandsen, Cohasset, Minnesota3/4 pound bulk pork sausages2 cups coleslaw mix1 can (8 ounces) slices of water chestnuts, drained1/4 cup chopped green onion3 tablespoons soy sauce1 teaspoon garlic powder1/2 teaspoon ginger sol1/8 teaspoon salt1/8 teaspoon pepper14 egg roll wrappers1 egg, lightly beatenOil for fat sauceln a large nonstick pan, cook sausages over medium heat until no longer pink; drains well. Mix in the mixture of coleslaw, water chestnuts, onions, soy sauce, garlic powder, ginger, salt and pepper. Saute until the cabbage is crispy-tender. Position an egg roll wrapper with a point towards you. Your. about 1/4 cup sausage mixture in the center. Fold the bottom corner over the filling; fold spouting towards the center over the filling. Roll to the remaining point. Moisten the top corner with beaten egg; press to seal. Repeat with the remaining and filling packaging. In an electric pan or deep-fat fryer, heat the oil to 375°. Fry egg rolls, a few at a time, for 1-2 minutes on each side or until golden brown. Drain on paper towels. Serve with sweet-sour sauce. 1 each: 163 calories, 5g fat (2g saturated fat), 27mg cholesterol, 512mg sodium, 22g carbohydrates (1g sugars, 1g fiber), 6g protein. Each editorial product is independently selected, although we may be compensated or receive an affiliate commission if you buy something through our links. Links.

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