

BAKED ASIAN SPRING ROLLS

Serves Six

Spring rolls are always a hit. These are baked rather than deep fried cutting down on the oil factor, but doesn't mean they are not absolutely delicious. Serve with Mango Dipping Sauce (pg. 158) or Sweet Chili Dipping Sauce (pg. 159). Egg roll wrappers can be found in most supermarkets.

3 tbsp	peanut oil
½ inch	fresh ginger, minced
2	garlic cloves, minced
3	shallots, chopped
2	carrots, shredded
1	rib celery, chopped
1	chili, minced or ½ tsp dried chili flakes
2	scallions, chopped
2 tsp	sesame oil
2 tsp	soy sauce or tamari
½ tsp each	sea salt & fresh ground pepper
1 cup	Napa cabbage, shredded
1 pkg	egg roll wrappers
	safflower or vegetable oil
	button or oyster mushrooms, sliced, optional
	red pepper sliced, crumbled tofu, optional

Pre-heat oven to 400° F and lightly oil a baking sheet. In a large frying pan over medium high heat sauté ginger, garlic and shallots in the peanut oil for about 30 seconds. Add carrots, celery, chilies and scallions and cook until vegetables have softened. Stir in sesame oil, soy/tamari sauce, salt and pepper. Turn off heat and gently stir in cabbage.

Lay wrappers on your counter in a diamond shape and place about 1-2 tablespoons of vegetables in the bottom third of the wrapper. Roll from the bottom up and as you roll turn in the sides. Dab the top edge with a bit of oil to seal them.

Place seam side down on the baking sheet. Brush oil lightly on rolls and bake for about 10 minutes turning once or twice to ensure all sides are golden brown.

