

CHICKEN AND VEGETABLE EGG ROLLS

10th Anniversary Appetizer Winning Recipe by Kim Albro

- 1 chicken breast, boneless and skinless
- * 3 tblsps Myron's Yakatori Sauce
- 1 tblsp fresh ginger, minced or *bottled ginger
- * 6 soaked black mushrooms, Squeezed, stems discarded thinly sliced or 1 cup mushrooms, thinly sliced
- 1 carrot shredded
- 1 pkg egg roll wrappers
- $\frac{1}{4}$ cup water
- * 2 tblsp olive oil
- * 1 tsp. granulated garlic
- 1 onion thinly sliced
- 1 small head Napa Cabbage, shredded
- 1 cup bean sprouts, fresh if available
- 2 tblsps cornstarch
- Oil for frying

1. Cut chicken into small, thin strips, marinate for 30 minutes in the Myrons.
 2. Heat olive oil in *wok Add ginger, garlic and onions. Stir fry until onions are translucent. Add mushroom, stir fry for 3 minutes. Stirring constantly.
 3. Add cabbage and carrot, stir fry until cabbage is just wilted, about 5 minutes. Add bean sprouts and mix.
 4. Strain mixture in a *colander and cool completely.
 5. Add oil for frying, to wok, heat, and stir fry chicken, remove and mix with the vegetables
 6. Assemble according to directions on egg roll package. Seal with cornstarch and water.
 7. Deep fry in oil until golden brown.
 8. Serve immediately with dipping sauces.
- * Duck Sauce, Plum Sauce and Hoisin Sauce are good choices.

* Available at The Country Gourmet
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