

CURRIED CHICKEN SPRING ROLLS

1 T. + 2 t. soy sauce
1 T. coconut milk
1 t. white vinegar
1-3/4 to 2-3/4 t. curry powder
1/2 lb. ground chicken
3/4 t. salt
3/4 t. sugar
4 t. cider vinegar
1 T. cornstarch in 1 T. water
2 t. minced gingerroot

Dipping Sauce

5 halved mild green chilies
2 halved yellow wax chilies
3 to 4 garlic cloves
1 bunch minced cilantro

1-1/2 t. minced garlic
2 jalapeno chilies, minced
1 c. diced celery
2 c. diced napa cabbage
3/4 c. grated carrots
1 c. softened cellophane

noodles (2-inch lengths)

16 spring roll wrappers
1 beaten egg yolk

3/4 c. pickled ginger juice or

unseasoned rice vinegar

2 T. peanut oil

salt to taste Marinate chicken for 1 or 2 days in bag with 1 T. soy sauce, coconut milk, white vinegar, and 3/4 t. curry powder. Heat 1 to 2 T. oil in wok and stir fry chicken until mostly white. Remove, set aside, and then clean wok.

Combine salt, sugar, remaining soy sauce and cider vinegar. Place in wok with chicken. Heat through, add cornstarch, and cook 2 to 3 minutes until glossy. Spread on large plate and cool in refrigerator.

Combine ginger, garlic, remaining curry powder, and chilies. Heat 3 T. oil and cook chili mixture 1 to 2 minutes. Should foam without browning. Add celery then cabbage. When translucent, add carrots and noodles. Combine chicken and noodle mixtures.

Use 2 T. filling per spring wrapper. Tuck in ends and include sprig of cilantro in last turn (to show through when fried). Seal with egg yolk. Deep fry about 3 minutes at 350 degrees and drain.

To make dipping sauce, blend chilies and garlic until pureed. Add ginger juice and oil until blended. Season with salt. Add cilantro just before serving. (If serving right away, cilantro may be pureed with chilies.) Makes one cup.

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By: Donna Endreson