



Rockfish Egg Rolls

Ingredients:

4 tablespoons oil
ginger root
2 cloves garlic
2 green onions
1 carrot
1 small red pepper
1 cup cabbage
1/4 cup chicken broth
2 tablespoons soy sauce
1 tablespoon sugar
1 to 2 tablespoons sesame oil
20 egg roll wrappers
1 rockfish (2 fillets)

In a wok or skillet, stir-fry the ginger and garlic in 2 tablespoons of oil until fragrant, about 30 seconds. Add green onions, carrots, and red pepper and stir-fry over high heat for 2 minutes.

In a bowl, combine the chicken broth, soy sauce, and sugar. Add the cabbage and broth mixture. Bring to a boil and simmer 5 minutes, stirring occasionally, until the vegetables are soft.

While vegetables cook, poach rockfish. First, cut rockfish into manageable pieces. Bring water to a boil, lightly salt water and add rockfish. Poach rockfish until pieces turn white. Remove from water and mince. Set aside to add later.

Turn off heat. Add sesame oil, cool for at least 15 minutes. Fold in the minced rockfish. Strain mixture if runny.

Fill and roll the egg roll wrappers, using 2-3 tablespoons of filling for each roll. Working with 1 wonton wrapper at a time, place the wrapper with one corner of the diamond closest to you. Place 2-3 teaspoons of the filling in the corner closest to you. Roll the corner closest to you over the filling and make sure it is tightly wrapped. Brush the top corner with water. Fold in the sides of the wonton and continue rolling the egg roll up until it is closed. Press to seal, set aside, and continue with the remaining ingredients.

In a skillet set to moderately high heat, heat the remaining oil and saute the egg rolls until golden brown on all sides, using tongs to turn them. Serve when cool enough to eat, with dipping sauce.