

Rock Shrimp & Cabbage Spring Rolls with Sweet & Sour Sauce

½ cup canola oil
2 tsp garlic, minced
2 tsp ginger, minced
½ cup red onion, thinly sliced
1 carrot, julienne
2 tsp Thai bird chili, seeded and finely diced
½ pound rock shrimp
1 tsp salt
1 tsp Chinese five-spice powder
¼ cup soy sauce
½ tsp sesame oil
4 cups Napa cabbage, shredded
12 spring roll wrappers, soaked in water and patted dry
¼ cup scallions, sliced on the bias
1 cup Thai basil leaves
1 cup sweet and sour sauce (recipe follows)

1 tsp canola oil
½ Tbsp ginger, minced
1 tsp garlic, minced
2 cups pineapple juice
½ cup rice wine vinegar
½ cup light brown sugar
½ tsp salt
¼ tsp crushed red pepper flakes
2 Tbsp water
2 Tbsp cornstarch

A bit lighter than its well-known cousin, the egg roll, a spring roll is made with a non-egg-based wrapper that absorbs far less oil. Though this delicacy is native to China, this recipe features several Thai ingredients that lend their own special flavors to the mix.

YIELD – 4 servings

Heat 3 Tbsp of the canola oil in a wok over high heat. Add the garlic and ginger and cook, stirring, for 30 seconds. Add the onion, carrot and chili and cook, stirring, until slightly tender, 1 to 2 minutes. Season the shrimp with the salt and five-spice, add them to the work and cook, stirring, for 1 minute. Deglaze the wok with the soy sauce. Add the sesame oil and cabbage and cook until the cabbage is wilted and the soy sauce is completely absorbed, 1 to 2 minutes. Remove the mixture from the heat and transfer to a bowl to cool.

To assemble the spring rolls, spoon 2 to 3 tablespoons of the shrimp mixture down the center of a spring roll wrapper. Fold the side ends of the wrapper in, then roll the wrapper into a cylinder, keeping the side tucked in to prevent leakage.

Heat the remaining canola oil at 350 degrees in a cast-iron skillet. Place the spring rolls, 6 at a time, into the oil and cook until golden brown, 1 to 2 minutes on each side. Remove the spring rolls from the oil and drain on paper towels.

To serve, lay 2 spring rolls, diagonally offset, in the center of a square appetizer plate. Slice a third spring roll on the bias and serve with one open end facing up and the other leaning against the whole spring rolls. Garnish the plate with scallions, set a cluster of basil leaves atop the whole spring rolls and serve with a condiment cup of the sweet and sour sauce on the side.

Sweet & Sour Sauce

YIELD – 1 cup

Heat the canola oil in a small saucepan over medium-high heat. Add the garlic and ginger and cook, stirring, for 1 minute. Pour in the pineapple juice, vinegar, brown sugar, salt and crushed red pepper. Bring the mixture to a boil. Reduce the heat and simmer until the mixture reduces by 35 percent, 10 to 12 minutes. Whisk the water and cornstarch together in a separate bowl. Whisk the slurry into the pineapple juice mixture and bring to a boil. Simmer for 2 minutes. Remove from heat and strain the sauce into a bowl to cool. Serve slightly warm or at room temperature.