



# Baked Egg Rolls with Chinese Plum Sauce

## Ingredients

### Egg Rolls:

- **1 tbsp.** grapeseed oil (or other high heat tolerant oil)
- **1 lb.** ground lean pork
- **3** finely chopped green onions
- **2** cloves garlic, minced
- **1** carrot, grated
- **1 cup** finely grated savoy cabbage
- **½ cup** chopped water chestnuts
- **2 tbsp.** soy sauce
- **1 cup** well-washed mung bean or edamame sprouts
- **1 tbsp.** cornstarch
- **1 tsp.** sesame oil
- **1 tbsp.** water
- **½ tsp.** ground pepper
- **12** large egg-roll wrappers
- **1 tsp.** vegetable oil

### Plum Sauce:

- **8 cups** halved, pitted plums.
- **1 cup** chopped onion

- **1 cup** water
- **2 tsp.** grated fresh ginger
- **2** cloves minced or grated garlic
- **¾ cup** granulated sugar
- **½ cup** rice wine vinegar
- **1 tsp.** ground coriander
- **½ tsp.** salt
- **½ tsp.** cinnamon
- **¼ tsp.** cayenne pepper
- **¼ tsp.** allspice

## Directions

### Egg Rolls:

1. In large skillet, brown pork over medium-high heat, breaking up with a spoon.
2. Add onions, garlic, and other vegetables. Cook over medium heat until onions are softened.
3. In a small bowl, whisk together soy sauce, cornstarch, water, sesame oil and pepper.
4. Make a space in the middle of the pan and pour in the sauce. Toss well and cook for a minute or two to cook out the starchy taste.
5. Allow to cool.
6. Forming 1 roll at a time, place wrapper on work surface, brush with water. Spoon 2 or 3 tbsp. mixture on bottom third, leaving 1 inch borders. Pull bottom edge over filling and roll up. Pinch ends to seal.
7. Place rolls, seam side down, on rimmed baking sheet, lined with parchment.
8. Brush with oil.
9. Bake in 375 degree oven until crisp and golden.
10. If you are making vegetable rolls, omit the pork. Tofu can be substituted.

### Plum Sauce:

1. In a large heavy saucepan, bring plums, onions, water, ginger and garlic to boil over medium heat.
2. Reduce heat to low and simmer, stirring occasionally, until plums and onions are very tender (about 30 minutes)

3. Press through a coarse sieve or food mill and return to clean pan.
4. Stir in sugar, vinegar and spices. Bring to a boil, stirring.
5. Reduce heat to low and simmer until mixture reaches consistency of applesauce, about 45 minutes.
6. Taste and adjust seasonings and sweetness.
7. Cool, fill containers and freeze.