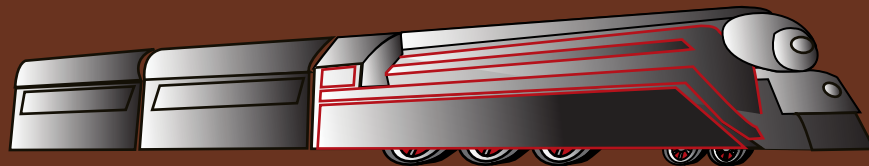


# The Woodstock Farmers' Market

All Aboard

## THE ORIENT EXPRESS !



### Thai Spring Rolls with Shrimp and Pork.

- 2 oz bean thread noodles, soaked
- 2 TBL canola or vegetable oil
- 2 garlic cloves, minced
- 2 red chilies, seeded and chopped
- 8 oz ground pork
- 6 shiitake mushroom caps, sliced
- 2 oz cooked shrimp, chopped
- 2 TBL fish sauce
- 1 tsp palm or brown sugar
- Fresh ground black pepper
- 1 carrot, shredded
- 2 oz bamboo shoots, chopped
- 2 scallions, chopped
- 1 tbl cilantro, chopped
- 1 package spring roll wrappers
- Oil for deep frying

Drain the noodles and cut into two inch lengths. Heat the oil in a wok or large skillet. Saute the garlic and chilies for 30 seconds, then add the pork and cook until the meat is browned. Add the noodles, mushrooms and shrimp. Season with fish sauce, sugar and pepper, and transfer to a large bowl. Mix in the carrot, bamboo shoots, scallions and cilantro.

Place a spring roll wrapper on a flat surface, and brush with warm water until it is pliable. Place a generous spoonful of filling near the near edge of the wrapper and fold that edge over the filling once.

Turn in the sides over the center, then roll up the rest of the way, brushing a little water over the far edge, if necessary, to seal. Heat oil in wok or deep-sided pan. Fry the spring rolls a few at a time until crisp and golden brown, and drain on a paper towel.

- #### Ginger-Lime Dipping Sauce
- 2 cloves garlic, sliced
  - 2 fresh Thai bird chilies, chopped
  - 2 TBL minced galangal or ginger
  - ¼ cup fish sauce
  - 2 TBL lime juice
  - ¼ cup water
  - 4 TBL palm or brown sugar

Pound first 3 ingredients in a mortar and pestle or grind in food processor.  
Add remaining ingredients and mix well.

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

Makes about 18.

