



Wisconsin Historical Society
P R E S S

THE FLAVOR OF WISCONSIN RECIPE

Hmong Rolls

ABOUT THE RECIPE:

Hot peppers are an essential ingredient in Hmong cooking. At mealtime, many families place bowls of very spicy dipping sauce strategically around the table. The sauce is often made with Thai chile peppers—a mere inch or two in length and almost overpowering to the Western tongue. It is a common accompaniment for these noodle-and-pork-stuffed egg rolls.

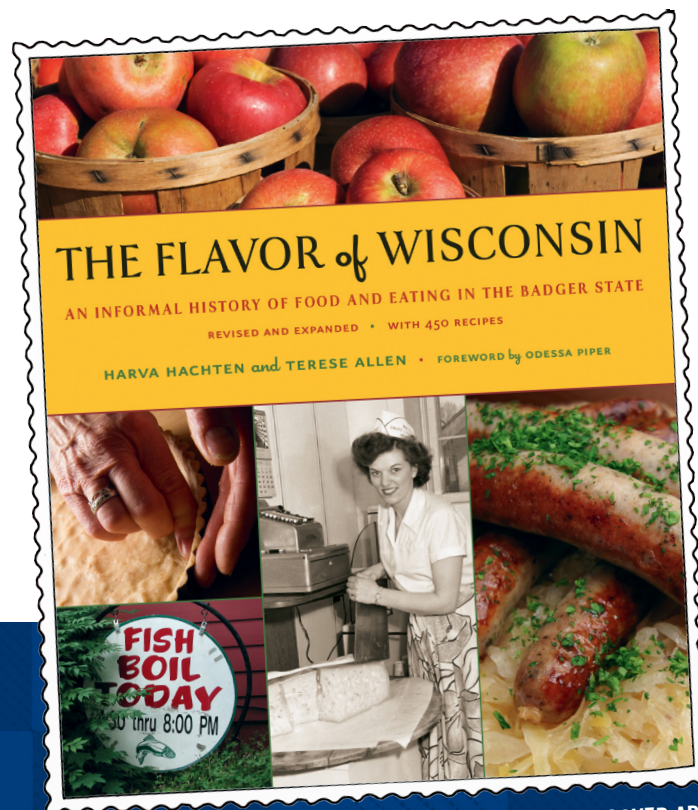
Look for Thai chiles and other Asian ingredients called for in the recipes in the ethnic food sections of the supermarket, or purchase them in Asian grocery stores.

DIRECTIONS:

- 1 Soak noodles in hot water until tender, about 15 minutes. Drain and chop. Mix noodles, pork, onions, whole egg, salt, and pepper in bowl. To fill rolls: Place egg roll wrapper on work surface with one corner pointing toward you. Place 2 heaping tablespoons of filling near bottom corner, shaping the mixture to look like a hot dog. Roll wrapper end over meat to middle of wrapper. Brush unrolled edges of wrapper with egg white and roll up completely. Repeat with remaining filling and wrappers.
- 2 Heat oil to 375 degrees. Deep-fry egg rolls in small batches until light brown, about 5 minutes. (Allow oil to return 375 degrees before starting another batch.) Drain on paper towels. Serve with hot pepper sauce (see below). Makes 20 to 25 egg rolls.

INGREDIENTS:

3 ½ ounces (about 100 grams) bean thread noodles	¼ teaspoon pepper
1 pound lean ground pork	1 pound egg roll wrappers
1 ½ cups finely chopped onions	1 egg white
1 egg	3 to 4 cups frying oil
1 teaspoon salt	Hot Pepper Sauce (see Hot Pepper Sauce recipe)



The Flavor of
WISCONSIN

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