

What's for Dinner Canton.com
Chef Herrera, C.C.E.

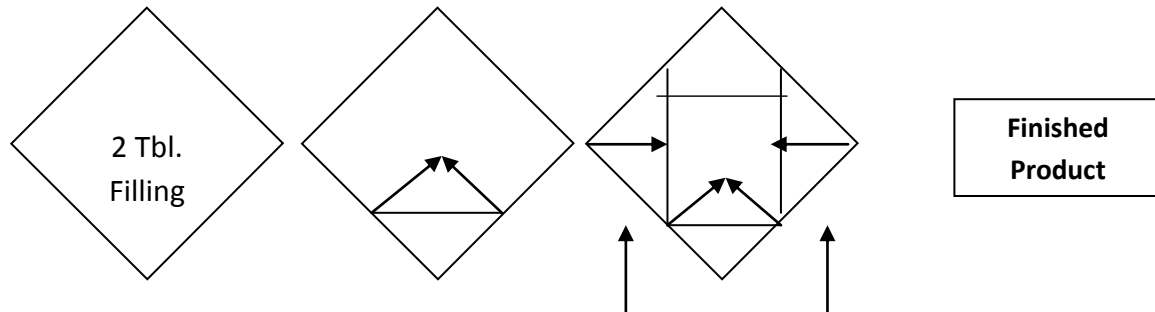
Menu Item	<i>Corn Beef-Kimche Spring Rolls</i>
Number of Portions	20
Portion Size / Yield	3-4 ounces each
Cooking Method	<i>Pan Fry</i>

Ingredients:

Amount	Item
1/2 Cup	<i>Thin julienned Corn Beef</i>
1/2 Cup	<i>Thin sliced kimche</i>
1/2 teaspoon	<i>Fresh minced garlic</i>
1/8 teaspoon	<i>Dried ground shrimp</i>
6	<i>Green onions sliced thinly</i>
20	<i>Spring roll wraps (Medium sized)</i>
To Fry:	
3 Tablespoons	<i>Vegetable oil</i>
<i>1 shall sauté pan heated to med-high heat (350°F)</i>	

Procedure / Method :

PRE- SANITATION DETAIL:



DIRECTIONS:

1. Sauté the kimche, garlic, green onions and corn beef over medium heat for 8 minutes. Season with dried shrimp. Set aside in a bowl.
2. Lay out the spring roll wrap. Moisten the outer side with cold water lightly (with your finger tips),
3. Place two tablespoons of the cooked filling 1 inch below the center of the wrap.
4. Follow the folding diagram directions. Make sure the end seam rests on the bottom when done.
5. Over medium heat sear the spring rolls seam side down first. When they reach a light golden brown, remove from heat into a heat proof dish. Warm it in the oven at 300°F (10 minutes).