

Hand-made stir-fried spring rolls for the whole family on Tet

Fried spring rolls are a dish that is rarely lacking in Tet trays, women do it for themselves to enjoy it!

On the occasion of Lunar New Year, people often gather together and eat a year together, goodbye to an old year and welcome the new year with many successes and good luck. In the year-end meal, in addition to the familiar dishes such as banh chung, boiled chicken, fried spring rolls, stir-fried spring rolls are also an indispensable dish in the New Year's day tray, served with onion and banh chung. Instead of having to buy outside and not safe and hygienic, but the quality is not guaranteed, you can hand-make the stir-fried rolls with ingredients and very simple ways to make the family reward awake during this Tet holiday.

Ingredients for making stir-fried spring rolls are required

1. Pig's ear
2. Pig tongue
3. Meat legs
4. Fungus
5. Mushrooms
6. Dried onions, seasoning seeds, fish sauce, north pepper
7. Banana leaf or stainless steel mold making

The steps are as follows

Step 1 : For pig ears and meat on your legs, clean and shave off the hair. As for the pig's tongue, you should boil it through boiling water and then use the razor on the tongue.



Step 2 : Then you boil the water and put in about 1 tablespoon of vinegar, 1 little salt and put all the meat into the boiled over to remove all the dirty bubbles in the meat, when it will be easier and the meat will not smell foul. When boiled for about 2 minutes, you pick up the basket and rinse it through cold water for the meat to be clean and free from browning.



Step 3 : Shiitake, ear fungus you soak through warm water to bloom, then wash and cut off the leg of the ear fungus, dried onion, peeled and chopped.



Step 4 : The meat is also sliced into thin pieces and marinated with spices for about 30 minutes to infuse well.



Step 5 : Put a little cooking oil in the pot, non-aromatic onion, stir-fry the meat, after 10 minutes, you continue to give the ear fungus, mushrooms, add some fish sauce to taste. When stir-frying, you must pay attention to stir your hands, constantly infusing all spices. When the meat is fully cooked, burn the edge slightly and infuse the spices, then turn off the heat and sprinkle the north pepper into the back, continue to stir.

Note : You should not stir the meat too well as it will dry out. Therefore, to make the most delicious fried pork, you need to pay attention to this stage. You should only fry until the meat is fat and slightly burnt

Step 6 : You can pack spring rolls in banana leaves or in stainless steel molds. With how to pack spring rolls with banana leaves, it will create a characteristic aroma. To pack with banana leaves, you need to prepare a few banana leaves to wash and bring them through fire or sun to soften, when wrapping rolls will be easier.



When the meat has been fried and still hot, quickly put the meat on the prepared banana leaves and pack, then use the slices to fasten the roll to make sure. When the package is finished you can use a chopping board or tongs to help shape the spring roll and make sure that the roll will help keep it longer. Also, if you can't find banana leaves, you can take advantage of a soft drink bottle or use stainless steel mold to make rolls.



Good luck!

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