

Easy Egg Rolls with Duck Sauce

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Recipe source: [Moosewood Restaurant Simple Suppers cookbook](#)



INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 tablespoon grated peeled ginger root
- 2 garlic cloves, minced or pressed
- 1 16-ounce package of slaw mix (about 6 cups)
- 1-2 tablespoons soy sauce
- ½ teaspoon salt
- Generous pinch of black pepper
- 6 sheets of phyllo pastry – or 1 roll from 2-roll package
- About 1/3 cup vegetable oil
- Duck Sauce

DIRECTIONS:

- Preheat the oven to 375 degrees F. Lightly oil a baking sheet.
- Warm a wok or large skillet on medium-high heat. Add the oil and when it is hot add the ginger and garlic and sizzle for just a few seconds. Add the slaw, soy sauce, salt and pepper and stir-fry for 3-4 minutes until the vegetables are hot, coated with oil, and somewhat wilted but not soft. Remove from the heat.
- Place the stack of phyllo sheets on a dry surface – I like to use a sheet pan to contain the mess. Place it so the short sides are at the top and bottom. Brush the top sheet lightly with oil. About 3 inches from the bottom edge, spread a generous cup of the wilted slaw in a line parallel to the bottom.

COOK'S NOTE: I found that to be too much filling from both a wrapping and eating perspective, so reduced it to about 2/3 cup of filling per roll.

- Pick up 2 sheets at the bottom edge and lift them up and over the filling and roll up. Phyllo is fragile but forgiving; don't fret over small rips at the start.
- Brush the finished roll with oil. Lift it carefully and place on the prepared baking sheet.
- Repeat this process to make additional rolls until you run out of filling or of sheets. Place the rolls about 2 inches apart on the baking sheet.
- With a sharp knife, slice the rolls into 4-inch pieces. Bake until golden brown, about 20 minutes.
- While the egg rolls bake, make the Duck Sauce to serve on the side.

Duck Sauce

INGREDIENTS:

- 2/3 cup peach or apricot preserves
- 2 tablespoons white or cider vinegar
- 4 teaspoons soy sauce

DIRECTIONS:

- Mix all of the ingredients together in a small bowl.
- Store in the refrigerator. It will keep for at least a month.
- NOTE: Add a dollop to your next stir-fry or sauté.