Spring Rolls

Ingredients:

1 lb. of baby carrots, chopped into thin slices
1 bunch of green onions (scallions), chopped into small pieces
1 can of bamboo shots, rinsed, drained, and cut into thin slices
8 oz of fresh mushrooms, cut into thin slices
1 can of water chestnuts, rinsed, drained, and cut into thin slices
8 oz of fresh bean sprouts
2 cloves of garlic minced (if from a jar, use a heaping tablespoon)
olive oil or sesame oil
ginger
curry powder
salt
pepper
soy sauce
sherry (optional)
1 pkg of egg roll wrappers

Preheat the oven to 350°F. Heat oil in the wok or stir-fry pan. Stir-fry the carrots, green onions, bamboo shoots, mushrooms, water chestnuts, and garlic for 3-4 mins. Make sure everything is mixed together. Add the bean sprouts and stir-fry for another 2 mins. Add the spices, soy sauce, and sherry to taste. Stir-fry for another 2 mins. Let mix cool slightly.

Grease two baking sheets with butter. Place a heaping teaspoon of stir-fry mix in the mix. Fold the wrapper according to package. Brush the final end of the wrapper once folded with water to seal the roll. Place on baking sheet fold side down. Bake for 20 minutes.