

# Pam's Spring Rolls.

1 pkg spring roll wrappers  
6" x 6" - 25 in pkg.

3/4 lb. ground pork (no substitute).

2-3 gr. onions finely chopped.

1 small zucchini

1 tsp ginger

1 level T. Cornstarch

1 tsp sesame oil

1/2 t. br. sugar

1 tbs soy sauce

pepper

Salt (1/2 t)

Maronate pork with b. sugars, cornstarch

Poya sauce & mix - add all other ingredients

Put approx 1 heaping T of mixture in  
each wrapper. Fry in oil until brown.

Serve with plum sauce. \* Meet butter.

Rice

add rice till melts 5 min.  
1 can into cassole 1qt - sprinkle  
with garlic salt. Pour  
broth over. Bake  
325° - 45 min. 10 min longer

2 t. salt  
2 cups water

1 cup long gr. rice

1/3 cup butter  
Dash garlic salt  
1 - 1 3/4 oz. Chicken broth  
2 Chicken bouillon cubes dissolved

finely snipped parsley in 1 3/4 cups boiling water.  
Combine salt + 2 cups water bring to boiling + pour over  
rice - let stand 30 mins Reheat rice with cold water - drain well \*