



Servings 10

Prep Time 10 min

Cooking Time 10 min

Crispy Smelt Spring Rolls



Ingredients

Smelt, gutted

Spring Home TYJ Spring Roll Pastry, 7.5 inch*

Garlic salt

Bunch of green onions

2 tbsp. water + 2 tbs. all-purpose flour

Frying oil

Sweet chili sauce, for dipping

** Find this variety of spring roll wrapper at the Asian grocery store. Do not use American-style egg roll wrappers as they are too thick and will bubble up too much.*

Directions

Step 1

Defrost as many smelts as you like – you will need 1-3 fish per roll, depending on their size. Cut spring roll pastry in half. Then cut green onion in half, about the same length as the short side of the cut pastry; if needed, slice green onion in half lengthwise if they are thick.

Step 2

After gutting smelt, rinse fish with water and pat as dry as well as possible – ingredients should not be wet to avoid oil splatter. Season fish with garlic salt. In a small bowl, combine 2 tbsp. water with 2 tbsp. of all-purpose flour to make a “glue.”

Step 3

Lay a strip of pastry with one of the short sides toward you. Starting at the bottom, tightly roll up seasoned fish and a piece of green onion to form a roll. Secure with the “glue.” Roll remaining fish. Keep pastry and rolls covered with plastic wrap or a tea towel to keep them from drying out.

Step 4

Preheat oil to 350° Fahrenheit. Fry rolls in batches until crispy and golden. Drain on paper towels and serve with sweet chili sauce for dipping.

