

*Egg Roll-Style Strudel Slices*



*Get your chopsticks ready—layers of golden, crispy phyllo encase a filling of pork and vegetables to resemble a giant egg roll. With a dunk in sweet-and-sour sauce, it's like eating the real thing.*

## PERFECT PLANNING

Often times the cook is too busy in the kitchen to enjoy the party. Follow these few menu-planning hints to make sure you have time to mix and mingle.

- Choose foods that go together simply and quickly. Avoid dishes that require painstaking serving techniques or last-minute preparation.
- As you plan, weigh practical matters such as how much refrigerator or freezer space is available and how many appetizers you can heat at a time.
- Many party foods can be readied in advance, then frozen and heated as the guests arrive. Plan one or two hot appetizers that you can make ahead and heat at the last minute. For the rest of the menu, choose foods you can prepare ahead and serve without last-minute attention.

## Egg Roll-Style Strudel Slices

*Rolling the pork and vegetable filling in phyllo dough and then baking the rolls will give you all the flavor of egg rolls without the mess of deep-fat frying.*

*Prep: 45 minutes Bake: 15 minutes Oven: 400°F*

*Makes 12 slices*

- 2 tablespoons reduced-sodium soy sauce
  - 1½ teaspoons cornstarch
  - 1 teaspoon sugar
  - ¾ teaspoon toasted sesame oil
  - ¼ teaspoon ground black pepper
  - 1 tablespoon cooking oil
  - 1 bunch bok choy (green leaves only), finely shredded (about 2½ cups)
  - 1½ teaspoons grated fresh ginger
  - 1 teaspoon bottled minced garlic (2 cloves)
  - 4 ounces lean boneless pork, finely chopped
  - 1 cup thinly sliced shiitake mushrooms (stems removed)
  - 1 cup shredded carrots (2 medium)
  - ¾ cup thinly sliced green onions (6)
  - 1 8-ounce can sliced water chestnuts, drained and chopped
  - 12 sheets frozen phyllo dough (14x9-inch rectangles), thawed
  - ⅓ cup butter, melted
  - 4 teaspoons sesame seeds
- Bottled sweet-and-sour sauce and/or hot mustard

1. For filling, in a small bowl, stir together soy sauce, cornstarch, sugar, sesame oil, and pepper; set aside. In a wok or large skillet, heat cooking oil over medium-high heat. Add the bok choy; cook and stir for 1 to 2 minutes or just until it starts to wilt. Place bok choy in strainer; drain off liquid. Add ginger and garlic to the same wok or skillet; cook and stir for 30 seconds. Add pork, mushrooms, carrots, and green onions. Cook and stir for 2 to 3 minutes or until pork is done. Stir soy sauce mixture. Add to wok or skillet. Cook and stir until thickened and bubbly. Remove from heat. Stir in drained bok choy and the water chestnuts. Set filling aside to cool slightly.

2. Preheat oven to 400°F. Line a large baking sheet with nonstick foil or lightly greased foil; set aside. Unfold phyllo dough. Keep phyllo covered with plastic wrap, removing sheets as you need them. On a work surface, stack half of the phyllo sheets, lightly brushing each sheet with some of the melted butter as you layer.

3. Spread half of the filling lengthwise on the phyllo stack, spreading it just slightly off-center. Filling should be within 3 inches of one long side and 1½ inches of each short side. Fold short sides of phyllo toward center to cover filling. Fold closest long side over filling; roll up. Place roll, seam side down, on prepared baking sheet. Repeat with remaining phyllo, filling, and most of the melted butter.

4. Brush phyllo rolls with the remaining butter. Sprinkle with sesame seeds. Using a sharp knife, diagonally score the top of each phyllo roll, making five cuts at evenly spaced intervals, making each cut about ¼ inch deep. Do not cut completely through the phyllo dough.

5. Bake for 15 to 20 minutes or until golden. Slice each roll at cuts to make a total of 12 slices. Serve with sweet-and-sour sauce and/or hot mustard.

**To make ahead:** Prepare filling as directed in Step 1. Spoon into an airtight container; cover. Store in the refrigerator for up to 2 days. Continue as directed in Step 2.