

Chinese Cooking Class Series #4

Egg Rolls & Hot and Sour Soup



美國內布拉斯加——林肯大學

孔子學院

Confucius Institute

University of Nebraska - Lincoln

in partnership with

Xi'an Jiaotong University, Xi'an, China



Great appetizers not only set the stage for a great meal but also make a great snack. Chinese appetizers come in forms of fried or steamed pastry items, soups and small servings of meat dishes. It is said by some that early Chinese immigrants to North America created a large version of the traditional Chinese spring roll and called it an egg roll. Spring rolls were originally a Southern China specialty, served during Chinese New Year celebrations as a tribute to the beginning of spring. Egg rolls make great appetizers, snacks or additions to a meal. We will do two kinds of egg rolls, pork with vegetables and vegetarian egg rolls, in the class. Hot and sour soup is a favorite soup before the meal.

In the coming class, you will learn how to make egg rolls and hot and sour soup. You will have hands-on experience and be given the opportunity to taste the food you and other students make in the class. Instructors from Confucius Institute will teach the class.

Time: February 25, 2013, 5:45 pm – 7:00 pm
Location: Cooking Lab, Room 206, Leverton Hall, UNL East Campus
Fee: \$30, nonrefundable (includes course materials, handouts, tasting food, and drinks)

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*Promoting Chinese Language
Teaching and Culture Exchange*