

Egg Rolls

Noah W. Wilcox

INGREDIENTS

1 lb ground pork
1 tbsp ground ginger
1 tbsp garlic powder
2-3 cloves garlic, minced
Peanut oil
2 tbsp all-purpose flour
2 tbsp water
2 Cups shredded cabbage
2 carrots, shredded
1 package egg roll wrappers
Sesame seeds

DIRECTIONS

1. Season pork with ginger, garlic powder and minced garlic.
2. Heat mixture in cast iron skillet over medium heat until pork mixture is cooked through. Set aside.
3. In another large skillet heat oil over medium-high heat.
4. While oil heats up to about 375, combine flour and water to form a paste.
5. In a large bowl combine cabbage, carrots, and pork mixture.
6. Lay out one egg roll wrapper with the corner pointed up and away from you. Place about 1.3 cup of mixture onto the center of the wrapper. Fold bottom corner up and over the mixture, fold sides into center and roll. Brush a bit of flour mixture at top corner and roll to seal.
7. Repeat until all filling has been used.
8. Place egg rolls in hot oil and fry, turning occasionally. Oil should cover about half or a little more of the egg roll while in the pan. Fry until golden brown, remove from oil and drain on a rack over a cookie sheet.
9. Top with sesame seeds and serve immediately.
10. ENJOY!