

# TIM FARMER'S COUNTRY KITCHEN

## REUBEN EGG ROLLS

*Egg roll wrappers*  
*4 slices deli corn beef*  
*Sauerkraut*  
*Swiss cheese slices*  
*Thousand Island dressing*

Cut corn beef up into small pieces. Place on egg roll wrapper and top with sauerkraut and half slice of Swiss cheese. Roll up, starting at corner, like a burrito. Roll once, fold in side corners then continue rolling. Brush water on edges to seal. Heat oil to 300-320 degrees. Fry egg rolls until floating and golden brown. Drain on paper towel and serve with Thousand Island dressing to dip.

