

TIM FARMER'S COUNTRY KITCHEN

EGG ROLLS

*1 pound ground pork
1/2 teaspoon grated ginger
2 cloves of garlic
Salt and pepper
1 tablespoon soy sauce
1 teaspoon sesame oil
6 cups coleslaw mix/chopped
cabbage
2-3 raw shrimp, chopped
Egg roll wrappers
Water+Flour*



Mix together first 6 ingredients until combined. Pour into hot skillet, crumble into small pieces and heat until cooked through. Remove from skillet and let cool. Mix together with coleslaw mix and chopped shrimp and scoop into corner of egg roll wrapper. Fold over back, then sides and roll up like a burrito. Mix together water and flour to make a “glue” and use to seal end of egg roll. Heat peanut oil to 345 degrees and fry egg rolls until golden brown. Remove from oil and let drain. Serve with duck or plum sauce.