**Chinese Egg Rolls**

*Cajun Creations; February 3th*

**Ingredients:**

- 12 egg roll wraps
- 1/2-1 lb Ground meat (turkey, pork, chicken, beef) or option for veggie version
- 2 teaspoons chopped fresh ginger
- 2 garlic cloves, minced
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 cup soy sauce
- 1 teaspoon sesame oil
- 1 (16 ounce) bag shredded cabbage and carrot coleslaw mix (not quite the whole bag)
- 4 green onions, sliced
- 1 egg, beaten with
- 1 teaspoon water
- oil (for frying)

**Directions:**

1. Brown pork with ginger and garlic in pan; drain any grease.
2. Mix salt, sugar, soy sauce and sesame oil. Add to pork and mix well.
3. In large bowl combine cabbage mix and green onions.
4. Pour hot meat over vegetables and stir well. Let cool slightly.
5. Lay wrap in front of you so that it looks like a diamond.
6. Place 3 tablespoons pork filling in center of egg roll wrapper.
7. Fold bottom point up over filling and roll once.
8. Fold in right and left points.
9. Brush beaten egg on top point.
10. Finish rolling.
11. Set aside and repeat with remaining filling.
12. Heat 2-3 inches oil in large frying pan to very hot (350°F).
13. Fry a few egg rolls in pan at a time, 2-3 minutes per side.
15. Serve with sweet and sour sauce, plum sauce, hoisin sauce or jalapeño pepper jelly.

Baking option: Preheat over to 350 degrees. Spray egg rolls with Pam and cook for 13 mins. Or until golden brown.

Makes 12 egg rolls