

## EGG ROLLS

1 lb ground pork, chicken or crab meat  
1 t minced ginger  
2 c cabbage, finely chopped  
1/2 c celery, finely chopped  
1/2 c shredded carrots  
2 T cilantro, chopped  
3 green onions, finely chopped  
2 T sesame oil  
2 T rice vinegar  
1 T soy sauce  
salt and pepper to taste  
1 tsp five spice (optional)  
1 package egg roll wrappers  
1 jar **Emily G's Peach Marmalade**  
Vegetable Oil (if frying)  
Pam (if baking)



EMILY G'S™  
JAM OF LOVE

Stir -fry meat, ginger and sesame oil in a skillet over high heat until lightly browned. Add cabbage, celery, carrots, green onion and cilantro. Stir in rice vinegar, soy sauce and five spice. Let mixture cool.

Use 2 T of filling for each egg roll. Place filling on the wrapper, then fold corner over filling and roll snugly half way to cover filling. Fold up both sides snugly against filling, moisten edges of last flap with water. Roll over flap to seal.

Deep fry at 350°, 2-3 at a time, turning occasionally until golden, about 2-3 minutes. To bake, preheat oven to 425° and place the egg rolls on a greased pan . Bake for about 10-15 minutes or until golden. Serve with Emily G's Peach Marmalade. Makes about 20 egg rolls.

*Option:* Can use just vegetables.