

Emily G's Egg Rolls

1 lb ground pork or chicken
1 t minced ginger
2 c cabbage, finely chopped
1/2 c celery, finely chopped
1/2 c carrots shredded
2 T cilantro chopped
3 green onion, finely chopped
3 T sesame oil
2 T rice vinegar
1 T soy sauce
salt to taste
pepper to taste
1 t five spice (optional)
1 package egg roll wrappers
1 jar **Emily G's Mango Tango**
vegetable oil for frying
Pam for 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 and then fold corner over filling, 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. (There will be visual directions on the egg roll package.)

Deep fry at 350°, 2-3 at a time, turning occasionally until golden. Usually 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 jam for dipping. Makes about 20 egg rolls.

Option: Crab meat or just vegetables can be used instead of ground pork or chicken.