Citrus Pepper Pork Egg Roll



FOODSERVICE

SERVING SIZE: 36

In This Recipe

- 3 3/8 pounds Citrus Soy Kim Chee Recipe
- 3 3/8 pounds Pork Stir Fry Recipe
- 3 dozen Egg Roll Wrapper

Preparation

- 1. Set Egg Roll Wrapper on a diagonal and using your fingertips, wet the edges.
- 2. In the middle of the egg roll wrapper, place the Kim Chee, and then the Pork.
- 3. Fold the bottom tip of the egg roll over the pork and kim chee mixture, then fold the two sides into middle. Use the moistened edges to create a seal on the wrapper itself.
- 4. Roll the wrapper towards the last exposed edge, again making sure the damp edge creates a seal.
- 5. Place Egg Roll in a 350* fryer and fry until golden brown.

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