



# Cajun Egg Rolls with Sweet and Tangy Dipping Sauce

## Sweet and Tangy Dipping Sauce

- 1 12-ounce jar orange marmalade
- 4 tablespoons Creole or brown, grainy mustard
- 4 tablespoons prepared horseradish

Combine ingredients in a medium bowl. Cover and refrigerate until needed. Makes about 2 1/2 cups.

## Cajun Egg Rolls

- 1/2 pound andouille sausage, chopped
- 1/2 pound small shrimp (about 51-60 count), peeled and chopped
- 1 16-ounce package coleslaw salad mix
- 1 14-ounce can bean sprouts, drained and rinsed
- 1 bunch green onions, chopped
- 2 tablespoon Creole or brown, grainy mustard
- 1 tablespoon ginger puree\*
- 1 teaspoon Creole seasoning
- 1/4 teaspoon salt
- 20 (6 1/2 square) egg roll wrappers
- Canola or peanut oil for frying

FOR EGG ROLL FILLING: Heat oil in a large saucepan over medium-high heat. Add andouille; saute until brown on all sides, about 4 minutes. Add shrimp; cook until pink, 2-4 minutes, stirring frequently. Add coleslaw, bean sprouts and green onions; cook until coleslaw begins to wilt, about 5-7 minutes. Stir in Creole mustard, ginger puree, Creole seasoning and salt. Cover pan; reduce heat to medium-low. Cook until coleslaw is tender, 10-15 minutes, stirring occasionally. Remove pan from heat, drain excess moisture from pan and allow filling to cool. (Filling may need to be drained a second time once cooled.)



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**ASSEMBLY:** Line a large baking sheet with parchment or wax paper. Set aside. Remove egg roll wrappers from packaging; cover stack with a damp paper towel to prevent drying. Working with one wrapper at a time, follow these easy steps until all of the egg rolls have been prepared ...

- place wrapper on work surface with one corner of diamond closest to you
- brush edges of wrapper with water (to help it seal),
- place 1/3 cup filling close to bottom corner of wrapper,
- fold bottom corner over filling
- tightly tuck corner under filling
- fold in sides of wrapper
- continue tightly rolling wrapper until closed
- press to seal
- place egg roll on lined baking sheet seam-side down (do not allow egg rolls to touch or they will stick to one another and possibly tear)
- cover prepared egg rolls with damp paper towels to keep moist.

**FRYING:** Heat oil to 350 degrees in a large skillet or electric fryer. Gently lower 2-3 egg rolls into hot oil; fry until golden brown, turning occasionally, about 2-3 minutes. Drain on wire rack or paper towels. Repeat process with remaining egg rolls. Serve warm with Sweet and Tangy Dipping Sauce. Makes approximately 20 egg rolls.

**DO-AHEAD TIPS:** The sauce can be made a couple of days in advance and refrigerated. The egg roll filling can also be made a day or two in advance and refrigerated until you're ready to assemble. Uncooked egg rolls can be frozen for several months. Simply flash-freeze by placing them in the freezer on a lined baking sheet about a half-inch apart. When they get hard, about 30-45 minutes later, transfer them to a resealable freezer bag and quickly place the bag in the freezer. Frozen egg rolls can be fried without thawing.

\*Ginger puree comes in a convenient tube that can be found in the produce section of most grocery stores (and it will keep for months in the fridge, unlike fresh ginger).