

Citrus Pepper Pork Egg Roll



FOODSERVICE

SERVING SIZE: 36

Ingredients

- 3 3/8 pounds [Citrus Soy Kim Chee Recipe](#)
- 3 3/8 pounds [Pork Stir Fry Recipe](#)
- 3 dozen Egg Roll Wrapper

In This Recipe

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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