

Easy Egg Rolls

- 1 package egg roll wrappers
- 1 bag Coleslaw mix
- 1 tsp soy sauce
- ½ tsp ginger
- ½ tsp salt
- Dash of pepper
- 1 tsp sugar
- 1 Tbsp sesame oil



Toss coleslaw mixture and all other ingredients minus the egg roll wrappers in a bowl. Take one wrapper place in a diamond shape in front of you. Spoon small amount of coleslaw and seasoning mixture on to the bottom corner of wrapper, roll half way, fold in the sides and finish rolling. Brush water on the end flap to hold it closed. Continue until all the rolls are finished. Heat ¼ inch of oil in a frying pan over medium heat. Place 5-6 rolls into the frying pan. Roll the egg rolls on each side to fry evenly. It should take between 5-7 minutes to do each batch. Variations: add cooked chicken, sliced mushrooms or other veggies.

Citrus Ginger Sauce

A delicious dipping sauce for egg rolls, crab Rangoon or use on stir-fry.

- 1 ¼ cup water
- 1 Tbsp corn starch
- ¾ cup brown sugar
- ¼ cup soy sauce
- 2 Tbsp fresh ginger or ½ Tbsp dry
- 1 tsp fresh garlic pressed or minced
- 2 Tbsp Lime Juice
- 1 Tbsp Lemon Juice
- Optional ¼ tsp ground red pepper flakes

In a sauce pan, mix all ingredients. Simmer until thick. Finished product will look like a glaze.