

## **EGG ROLLS**

*The Cooks Next Door*

1/2 lb. pork sausage  
1/4 head of cabbage, shredded  
1/4 head of napa cabbage, shredded  
1/2 c. carrot, shredded  
1/2 c. bean sprouts  
2 cloves garlic, minced  
2 Tb. Hoisen Sauce  
2 Tb. Smooth Peanut butter  
1 package Egg Roll wrappers

Brown sausage. Add vegetables and garlic and saute until slightly cooked but still crunchy. Add sauce and peanut butter. Divide mixture into egg roll wrappers - about 2 Tb./wrapper.

To Roll: Place filling lengthwise towards end closest to you. Fold sides in and slowly roll. Seal edge with water.

Fry in a deep fryer until golden brown or bake in oven at 400 for about 15 minutes or until golden. Serve with Sweet & Sour and enjoy!