

Leftover Turkey Egg Rolls

Recipe courtesy of thegategirl.com



Ingredients:

- 2 cups of chopped, cooked turkey
- 2 cups of cooked brown rice
- 1/2 cup of sesame oil
- 1/2 cup of rice vinegar
- 1 cup of soy sauce
- 1/2 cup of cilantro
- 1/4 cup of chopped green onions
- 1 package of egg roll wraps
- 1 egg

Directions:

Chop up the left-over turkey and throw in a skillet on medium heat, with a teaspoon or so of olive oil. Start it cooking, and then add the sesame oil, rice vinegar, soy sauce, cilantro & green onions, while you also put the rice on to boil in a separate pot. When the rice is done, combine the rice with the turkey mix.

Here's the part where you taste it and make sure it's exactly how you want it. Then mix up that goodness, turn it down to low and let it stay warm while you prepare your egg roll wrappers. For this next step, you'll need to get another skillet pre-heating with a couple inches of canola or olive oil in it, to fry the egg rolls. It doesn't take long to wrap, so you'll want the oil at medium heat, and ready for them.

Next, beat the egg with a tablespoon of water in a small bowl. You'll use this to seal the edges of the egg roll once you've got it wrapped.

Confession: I've never cooked egg rolls before. My first one looked like a burrito, which Indiana Jones is still laughing about. So don't make my mistake, the point of an egg roll is round. But I digress, take a couple of tablespoons of the delish mixture and place in the center of one wrap. Take one corner and pull up over the mixture.



Next, fold in each of the side corners, and roll that dude on up! Yes, that was my burrito egg-roll that I'm still taking slack for, in the below picture. Make yours a little more round, OK? ;-)



I occasionally get shown up in the kitchen by my husband (aka Indiana Jones). And I'm sorta OK with that, at least when he's helping and not hindering. Once you've rolled your burrito (I mean egg-roll) up, brush the top flap with a little bit of the egg/water mixture to seal it.

Then get your tongs ready, and drop the egg-rolls one by one into the hot oil in the skillet.

If your grease is fairly hot, you'll need to turn these QUICKLY, so don't drop them and walk away like I tried to do for a minute. You'll see the edges starting to get brown, when that happens, flip those dudes over, cook the other side, and then pull them out and let them cool a bit on a paper-towel lined plate before digging in.

Serve with a little sweet-and-sour sauce, or duck sauce.