

Bulgogi Eggrolls submitted by Shannon E. Honl- Washington, DC



"We fired up the deep fryer for our friend Jackie's first visit to DC since we moved back. Decided to make this egg roll recipe we learned together at the Chopping Block, a recreational cooking school in Chicago. To simplify things we used the meat and the seasoning but omitted the veggies in lieu of kimchi from the farmer's market. Served with the sriracha dipping sauce. Very good. Jackie and Dan liked it better this way. I prefer it with all the fresh veggies - but this was much easier"

Appetizers, Cuisine: Asian, Entree: Wild Game

Cook Time: 45 Difficulty: Medium Servings: 24 eggrolls Source: The Chopping Block - A Touch of Seoul (Cooking Class)

INGREDIENTS

Oil for frying

1 pound ground venison

4 teaspoons ginger, freshly grated

4 cloves garlic, minced

4 green onions, thinly sliced on the bias

3 tablespoons light brown sugar, firmly packed

1 teaspoon black pepper, freshly ground

1/2 teaspoon sambal

4 tablespoons soy sauce

2 tablespoons mirin

2 tablespoons toasted sesame oil

2 tablespoons grapeseed oil

1 cup napa cabbage, thinly sliced

1 cup carrot, peeled and coarsely grated

4 tablespoons fresh cilantro, rough chopped

1 cup mung bean sprouts

24 egg roll wrappers

2 eggs, beaten with 2 teaspoons water

DIRECTIONS

1. Heat the oil in a heavy pot until it reaches 350° on a deep-frying thermometer, and preheat the oven to 200°.
2. While the oil is heating, prepare the filling. In a medium-size bowl mix together the ground beef, ginger, garlic, green onions, brown sugar, black pepper, sambal, soy sauce, mirin and sesame oil.
3. Heat a nonstick sauté pan over medium heat, and add the grapeseed oil. Sauté the ground beef mixture, breaking it up with a spoon, until cooked through and caramelized.
4. Stir in the cabbage and carrots, and cook an additional 2 to 3 minutes. Remove from the heat and mix in the cilantro and bean sprouts.
5. Lay an egg roll wrapper in front of you, with a corner facing you (like a diamond). Place a heaping tablespoonful of the filling near the corner closest to you. Fold the front corner over the filling, and roll up the wrapper as far as the middle. Now fold the side corners in so they meet in the middle. Continue to roll toward the far corner. Dab a little of the egg wash on the far edge to seal it shut. Repeat until filling is used up.
6. Fry the egg rolls in batches until they are golden brown and crisp. Transfer the rolls to a wire rack set over a sheet tray. Keep warm in the oven while frying the remaining egg rolls.
7. Serve with Spicy Mayo Dipping Sauce

Spicy Mayo dipping sauce:

2 cups Kewpie mayonnaise or other high-quality mayonnaise

2 to 4 tablespoons sriracha

Mix all ingredients together and use for dipping egg rolls.