

Graham Cattle Beef Egg Rolls

2lbs Graham Cattle Beef
1 pkg egg roll wraps
2 tsp minced fresh ginger
4 cups shredded cabbage
1 cup shredded carrots
1 bundle green onions finely chopped
4 tbs soy aminos or soy sauce
1 egg
¼ cup water

Cook ground beef and ginger in a skillet until no longer pink

Add cabbage, carrots, green onions and soy aminos/sauce, cook for about 2 mins until cabbage gets soft

Let mixture cool

Wisk egg and water for egg wash, set aside

Place approx. 2 tbs of filling in each wrap, roll according to pkg instructions

Use egg wash to seal final flap on the wrap

Fry in skillet with small amount of canola oil or brush top of rolls with olive oil and bake at 400 for 10-12 mins

Serve with duck sauce

