***RICK’S EGG ROLLS\_ \_\_***

 Baseball method

1 lb. crawdad tails, rinsed \*

8 oz. cream cheese, softened

2 tsp. minced garlic

1 C. finely shredded cabbage

3/4 C. finely shredded carrots

2 C. bean sprouts chopped

2 Tbs. bamboo shoots, finely sliced

2 Tbs. chopped water chestnuts

2 Tbs. chopped green onion

1 pk. won ton wrappers

Combine: (opt.)

2 beaten egg

2 Tbs. soy sauce

2 tsp. sherry wine

1/4 tsp. salt

1/4 tsp. pepper

Add to crawdad mixture and mix thoroughly.

Place an egg roll wrapper with a corner (home plate) toward you. Place about 3 heaping Tbs. of the mixture across half of the middle of the egg roll (just behind the pitcher’s mound). Fold second base over the mixture, then first and third bases over the middle and then wet home plate with the with a mixture of 1 Tbs. corn starch to 2 Tbs. water and roll up. Egg roll should be about 1” in diameter.

Assemble about 6-8 rolls. Meanwhile, heat about 1/4" of oil to 375o in a skillet. Cook the rolls until golden brown on all sides. Repeat with remaining rolls. Don’t make a lot of rolls ahead as they will get soggy. Make 6-8 at a time and repeat.

Serve with sweet & sour sauce and hot Chinese mustard on the side.

\* You can use crab, surimi, chicken, shrimp, or pork also

Makes 20 egg rolls