



Corned Beef and Cabbage Egg Rolls



Ingredients, Egg Roll Mustard Sauce:

- ¼ cup Dijon mustard
- 2 tablespoons Plochman's yellow mustard
- 1 tablespoon plus 1 teaspoon unseasoned rice vinegar
- 1 tablespoon plus 1 teaspoon mustard powder
- ¼ teaspoon cayenne pepper

Ingredients, Egg Rolls and Assembly:

- 2 cups coarsely chopped cooked cabbage (about 7 ounces)
- 1 cup (packed) coarsely chopped cooked corned beef (about 5 ounces)
- ½ cup coarsely chopped cooked carrots (about 3 ounces)
- Kosher salt, freshly ground pepper
- 6 wonton wrappers
- Neutral oil (for frying; about 4 cups)

Method, Egg Roll Mustard Sauce:

1. Whisk Dijon mustard, yellow mustard, rice vinegar, mustard powder, and cayenne in a small bowl until smooth. Chill until ready to use. Sauce can be made 2 days ahead, covered and chilled.

Method, Egg Rolls and Assembly:

1. Place cabbage, corned beef, and carrots in a food processor; season with salt and pepper. Pulse until pieces are slightly smaller than pea-size.
2. Working one at a time, place wonton wrapper on a work surface with 1 corner facing you. Place 2.5 oz. (about ⅓ cup) filling in center of wrapper and shape into a horizontal 4"-long log. Dip your fingers in water and lightly brush top, left, and right corners of wrapper. Roll bottom corner up and over filling, then tuck under filling. Fold left and right corners tightly over filling to enclose, then continue to roll bundle away from you, tucking as you go, to create a classic egg roll shape. Both sides should be as close to sealed as possible; use a little water to pinch and patch.
3. Fit a medium pot with deep-fry thermometer and pour in oil to come halfway up the sides. Heat over high until thermometer registers 350°. Reduce heat to medium. Working in batches, fry egg rolls until lightly browned and crisp, 3–4 minutes. Transfer to a wire rack and let cool slightly before serving; the finished texture should be crispy but still have a little chew to it. Serve with either mustard sauce or Russian dressing.

Homemade Russian Dressing



Ingredients

- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- 1½ tablespoons ketchup
- 1 tablespoon pickle juice
- 1 tablespoon fresh lemon juice
- ½ tablespoon hot sauce, optional, but I recommend it
- 1 teaspoon Seminole grated horseradish from a jar
- salt and fresh ground pepper, to taste

Method:

1. In a bowl, combine all ingredients. Chill before serving.