

Cheeseburger Spring Rolls Recipe

Provided by Dana (5/8/23 episode)

Ingredients:

- 1lb. ground beef
- 1/2 white onion diced
- 1/2 cup dill pickle diced
- 4oz velveeta cheese
- 1 slice sharp cheddar cheese
- 1-2 Tbsp yellow mustard
- A couple shakes of Worcestershire sauce
- 1 package egg roll wrappers
- Vegetable oil for frying

1. Season meat with salt and pepper and garlic powder to taste. Place the ground beef and onion in a skillet over medium heat, and cook and stir for about 10 minutes, breaking up the beef into crumbles as it cooks.
2. Drain the meat and put it back in the pan and add the velveeta cheese. Then transfer to a bowl.
3. Stir in the chopped pickles, Worcestershire sauce and mustard, and mix together well.
4. We lined our counter with parchment paper. Place a bowl of water next to your work surface.
5. Remove an egg roll wrapper from the stack, and cover the remaining wrappers with a damp paper towel to prevent them from drying out. Place the wrapper on the work surface with a corner facing towards you.
6. Place about 1/4 cup of filling on the wrapper, and fold the top corner down over the filling. Tightly roll the wrapper into a cylinder, tucking in the corners as you roll, until the wrapper completely encloses the filling. Moisten the last corner with a little water, and finish wrapping so the moistened corner tightly seals to the egg roll, and there are no gaps to let the filling leak out.
7. Heat the oil in a deep saucepan or deep fryer until a thermometer registers 365 degrees F (185 degrees C). Carefully place 2 or 3 egg rolls at a time into the hot oil, and fry for about 4 or 5 minutes, turning the egg rolls over once, until golden brown. Remove the egg rolls with tongs, and drain on paper towels.