

Honey Jack Rolls
Yield: 12 Each

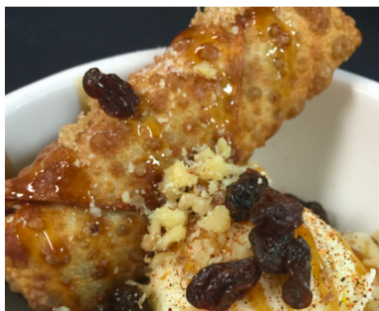
Created by: Erik Youngs
Company or Team Name: VooDoo Chef



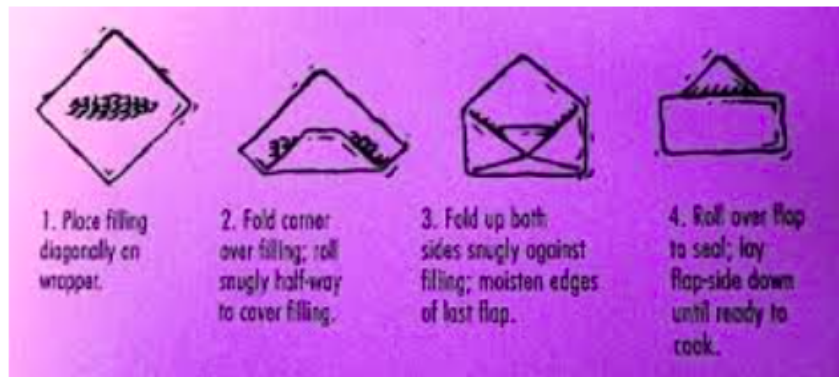
Count	Weight	Volume	Ingredient
		1 Cup	Raisins
		1/2 Cup	Jack Daniel's Tennessee Honey
		1.5 Cups	Walnuts, Chopped (about 5 oz)
	3/4 Pd		Apples, Small Diced
		1 Tbs	Sugar, Granulates
		1 Tbs	Sugar, Brown
		Pinch	Flour
		Pinch	VooDoo Chef Dust
12 Each			Egg Roll Wrappers
		1.5 Cups	Carmel Sauce (See Recipe)
For Ice Cream:			
		6 Cups	Vanilla Ice Cream (1/2 Cup per order)
		2 Tbs	VooDoo Chef Magic
Garnish			
			Soaked Raisins
			Toasted Walnuts

How to:

1. Soak the raisins in the Jack Daniel's Tennessee Honey. Set aside.
2. Over medium heat in a nonstick sauce pan, toast the walnuts. Set aside.



3. In a medium bowl, combine the apples and sugars with a pinch of flour and VDC Dust.
4. Add half of the rum-soaked Raisins, and half of the toasted walnuts to the mashed plantains. Reserve remaining Raisins and Walnuts for Garnish.
5. Mix until fully incorporated.
6. Place 2 Tbs. of the plantain mixture in the center of an egg roll wrapper.
7. Wrap egg roll accordingly using water to seal.
8. Shallow fry the egg roll in 375°F Oil.
9. Place in a bowl with a scoop of Vanilla Ice Cream. Garnish with VDC Magic, Carmel Sauce, Jack Soaked Raisins, and Toasted Walnuts.



Honey Jack Caramel Sauce
Yield: 12 Ounces



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Count	Weight	Volume	Ingredient
		1 Cup	Sugar, Granulated
		1 oz	Water
		1 tsp	Corn Syrup
		1/3 Cup	Heavy Cream
		1 Tbs	Butter
		1 oz	Jack Daniel's Tennessee Honey
		1 tsp	Vanilla

For the Sauce:

1. Combine the Sugar, Water, and Corn Syrup in a pan.
2. Stir over medium heat until the sugar is dissolved.
3. Increase heat, continue to cook without stirring until amber color is achieved.
4. Remove from heat, whisk in cream.
5. Mount the butter, and then add the Jack Daniel's Tennessee Honey and vanilla.