

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



CHINESE EGG ROLLS

Prep Time	Total Time	Servings
15 mins.	25 mins.	10

Ingredients

- 1 pound pork sausage
- 1 medium onion, chopped
- ½ cup chopped celery
- ½ cup shredded carrot
- 1 ½ cups Saverne® Organic Kraut, drained
- 2 Tbsp. soy sauce
- ½ tsp. sugar
- ¼ tsp. pepper
- 1 package (16 oz.) egg roll wrappers

Directions

1. In large skillet, cook sausage with onion, celery, and carrots until sausage is no longer pink and vegetables are tender crisp.
2. In large bowl, combine sausage and vegetable mixture, Saverne® Organic Kraut, soy sauce, sugar, and pepper; mix well.
3. Place ¼ cup filling in center of egg roll wrapper. Fold one corner over filling. Roll up making sure sides are tucked in as you roll. Moisten final corner with water and press edges to seal.
4. In large saucepan or electric fry kettle, heat oil to 375°F. Deep fry several egg rolls for 3 to 4 minutes or until golden brown and crispy.
5. Drain on paper towels. Makes 20 egg rolls.