

BOUDIN EGGROLLS



Ingredients

- ¼ cup red pepper jelly
- 1 teaspoon Creole mustard
- 1 teaspoon apple cider vinegar
- Vegetable oil, for frying
- 1 (12-ounce) package boudin sausage, casings removed, crumbled
- 2 cups shredded green cabbage
- ¼ cup chopped green onion
- 2 tablespoons Creole mustard
- 1 teaspoon Creole seasoning
- 1 large egg
- 1 tablespoon water
- 12 egg roll wrappers

Note: Serves 12

Directions

In a small bowl, combine pepper jelly, mustard, and vinegar. Refrigerate until ready to use.

Fill a large Dutch oven halfway with oil and heat over medium heat until a deep-fry thermometer registers 350°.

In a large bowl, stir together boudin, cabbage, green onion, mustard, and Creole seasoning. In a small bowl whisk together egg and 1 tablespoon water.

On a work surface place 1 egg roll wrapper with a corner pointed toward you. Place 2 tablespoons of boudin mixture in center, and shape into a log. Brush a thin layer of egg wash along the edges of wrapper.

Fold bottom corner over filling; roll snugly halfway to cover filling. Fold both sides snugly against filling.

Roll wrapper up, and seal top corner. Place egg roll flap side down until ready to cook. Repeat with remaining egg roll wrappers and remaining boudin mixture.

Working in batches, fry egg rolls, turning occasionally, until golden brown, about 3 minutes. Carefully remove from oil, and let drain on paper towels. Serve with pepper jelly sauce.