

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Corned Beef & Cabbage Eggrolls

Ingredients:

Beer Mustard

4 tablespoons unsalted butter
1/2 teaspoon mustard seeds
1/2 teaspoon onion powder
1 cup brown ale beer
2/3 cup honey mustard
2 tablespoons sour cream

Corned Beef and Cabbage Egg Rolls

canola or vegetable oil (for frying)
1 pound deli-style corned beef, sliced into 2-inch x 1/2-inch strips
1 1/2 cups shredded green cabbage
8-10 ounces sharp cheddar cheese, sliced into 2-inch x 1/2 inch strips
12 egg rolls wrappers
egg wash (1 egg whisked with 1 tablespoon water)



Instructions:

Beer Mustard

In a medium saucepan, melt the butter. Add the mustard seeds, onion powder and beer. Whisk to combine and simmer for about 10 minutes or until the beer has reduced by about half. Whisk in the mustard and continue cooking for about 4 minutes. Remove from heat and transfer to a container to cool. Once cool, whisk in the sour cream. Cover and place the beer mustard in the fridge until you are ready to serve.

Corned Beef and Cabbage Egg Rolls

Pour the oil into a large pot or dutch oven until it reaches about an inch up the side of the pot. Heat it over medium heat to a temperature of 375 degrees F.

While the oil is heating up, prepare your egg rolls. Starting with 1 egg roll wrapper, place a few slices of corned beef, 1 slice of cheese, and about a tablespoon or two of cabbage onto the lower 1/3 of the wrapper. Roll the egg roll up by rolling the ingredients into the wrapper away from you, fold in the sides about halfway through the roll, and then continue rolling until completely in tact. Taking a bit of egg wash, seal where necessary. Place it on a plate, and continue with the remaining egg roll wrappers.

Once the oil is hot, add the egg rolls and fry for about 1 minute on each side.

Serve the egg rolls immediately with homemade beer mustard, and enjoy!

Presented By:

