



Southern Style Egg Rolls

directions

1. In a mixing bowl, blend together the cooked and drained sausage with the diced onion.
2. Add in half the diced jalapeño peppers and sweet potatoes, salt, and black pepper. Mix well.
3. Using your hands, gather a few tablespoons of the sausage mixture and “wrap” around each stick of the cheese. Add more mixture to create a “cocoon” for the cheese, sealing it inside the sausage and sweet potato mixture. Repeat until all cheese sticks are covered.
4. To assemble egg rolls, work with one wrapper at a time: Lay wrapper out on a flat work surface with one corner pointing toward you. Place one of the sausage-sweet potato-cheese sticks in the center. Fold two outer corners up over the cheese to meet at the top. Fold the back corner up over the center and “roll”, using a dab of water to seal together. Note: Most egg roll packages have a great “how-to” on rolling...good diagrams.
5. While you are making egg rolls, heat oil in the fryer to 350 degrees.
6. Fry a couple of egg rolls at a time, shaking the basket occasionally. Fry until golden brown and crunchy. Drain on paper towels as you cook.

4 servings	30 min + prep time	15 - 40 mi cook time
ingredients <i>1/2 lb Swaggerty's Farm Sausage, browned, crumbled and drained</i> <i>2 Tbsp. diced onion</i> <i>1/4 cup small diced fresh jalapeño pepper, divided</i> <i>2 or 3 sweet potatoes baked or 2 cups mashed sweet potatoes</i> <i>4 cheddar cheese sticks, each one cut in half</i> <i>1 package Egg Roll Wrappers - you will need 8 to 10</i> <i>Oil for fryer or skillet</i> <i>Salt and pepper to taste</i>		

To Serve

Serve sweet potato and sausage egg rolls hot with sour cream, remaining diced jalapeños, and salsa for dipping sauces.

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