



# Cheeseburger Egg Rolls

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*Payroll and Employee Services*

## INGREDIENTS

- 1lb. ground beef
- ½ white onion (diced)
- ½ cup dill pickle (diced)
- 4 oz. Velveeta cheese
- 1-2 oz. sharp cheddar cheese
- 1-2 TBSP yellow mustard
- A few shakes of Worcestershire sauce
- 1 pack of egg roll wrappers
- Salt & pepper to taste
- Oil for frying

## DIRECTIONS

1. Cook ground beef and onion in a skillet over medium heat until no pink remains. Stir occasionally, breaking the beef into small crumbles as it cooks.
2. Drain the meat and place it in a large bowl. Add the pickle, cheese, mustard, Worcestershire sauce, and salt & pepper into the bowl and mix well by hand to create the cheeseburger filling.
3. Place one egg roll wrapper on a flat surface with a corner facing you. Place about ¼ of the filling on the wrapper, towards the center. Fold the corner closest to you over the filling. Tightly roll the wrapper into a cylinder, tucking in the corners as you roll, until the wrapper completely encloses the filling. Moisten the last corner with a little water. Finish wrapping so the moistened corner tightly seals to the egg roll and there are no gaps to allow the filling to leak out.
4. Heat the frying oil in a deep saucepan or deep fryer until the oil temperature reaches 365 degrees. Carefully place 2-3 egg rolls at a time into the hot oil and fry for about 4-5 minutes, turning the egg rolls over once, until golden brown.