

## VENISON EGG ROLLS WITH CITRUS HOISIN DIPPING SAUCE – TWIN DRAGON ASIAN WRAPPER CHALLENGE



Venison Egg Rolls with Citrus Hoisin Dipping Sauce – Twin Dragon Asian Wrapper Blogger Recipe Challenge

### ABOUT THE CHALLENGE:

Take the challenge and be amazed by the versatility and ease of use when cooking with [JSL Foods Asian Twin Dragon Wrappers](#). Twin Dragon Asian Wrappers include Won Ton Wrappers, Gyoza Wrappers (Potstickers), and Egg Roll Wrappers. JSL Foods Twin Dragon Wrappers are non GMO (soon to be verified), vegan and manufactured with natural ingredients. Twin Dragon brand wrappers are the only Asian Wrappers that are Vegan. JSL Foods wrappers hold up when boiled steamed or fried. Attributes include low oil absorption, even browning and when fried, small bubbles. You will be surprised how easy they are to work with.

Consumers have made them the fastest growing wrapper brand in the United States.

Bloggers will compete in three categories that include Wonton, Gyoza and Egg Roll. Winners will be selected from each category. Bloggers are encouraged to participate in all three categories.

#### **WHAT DO I WIN?**

Wonton Category:

First Place: \$1,000.00

Second Place: \$500.00

Third Place: \$250.00

Gyoza (Potstickers) Category:

First Place: \$1,000.00

Second Place: \$500.00

Third Place: \$250.00

Egg Roll Category:

First Place: \$1,000.00

Second Place: \$500.00

Third Place: \$250.00

I chose the "Egg Roll Category" for my first recipe entry for the Blogger Challenge using what I had in my freezer and cupboard to illustrate how easy it is to create a delicious recipe in under 40 minutes with the Twin Dragon Asian Wrappers. I used venison sausage from my husbands most recent hunting foray, two large red/yellow bell peppers, a jar of orange marmalade, hoisin and pepper jelly, and herbs I keep in my cupboard to make this yummy appetizer. If you don't have venison substitute your favorite pork sausage.

## THE RESULT: DELICIOUS VENISON EGG ROLLS WITH CITRUS HOISIN DIPPING SAUCE



- Time: 40 mins
- Difficulty: medium
- [Print](#)

### INGREDIENTS:

1 pound venison sausage (any variety pork sausage will do)

1 tablespoon fresh grated ginger

1 tablespoon minced fresh garlic

1 teaspoon sesame oil

1/2 teaspoon onion powder

1/4 teaspoon Chinese 5 spice

1 tablespoon light soy sauce

2 large red or yellow bell peppers, Julienne

12 Twin Dragon Asian Egg Roll Wrappers

2 tablespoons flour

3 tablespoon water

4 cups vegetable oil for frying

*DIRECTIONS:*

1. Heat sesame oil in medium saucepan. Cook garlic and ginger for 3 minutes
2. Add venison sausage, onion powder, Chinese 5 spice, and soy sauce. Cook until meat is crumbly and no pink remains
3. Allow mixture to cool
4. Mix flour and water together to use to seal egg rolls
5. Julienne red and yellow peppers (thin match sticks)
6. Open egg roll wrappers and place on a clean surface with one corner of wrapper facing you. Place 4 tablespoons cooled meat mixture in the center of the wrapper.
7. Place about 4-6 slices of Julienne red and yellow pepper on top of meat
8. Wet all the edges with flour mixture with your finger. Fold corner edge (side facing you) into the middle and tuck under the meat mixture. Fold up the two sides and secure. Wrap into a cigar shape.
9. Fry egg rolls until lightly browned
10. Serve with Citrus Hoisin Dipping Sauce (recipe below)

*FOR THE CITRUS HOISIN DIPPING SAUCE:*

1/4 cup hoisin sauce

1/4 cup red pepper jelly

1 cup orange marmalade

3-4 tablespoons water