

**Name**

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Recipe Title

Cheeseburger Egg rolls

Recipe Ingredients

1 lb 85/15 Ground Beef
1.5 cups of shredded cheese
1/2 diced onion
Green onions for garnish
Salt, pepper, garlic, onion powder, smoked Chile powder
Egg roll wrappers
1 tsp garlic paste
5-6 strips of bacon

Sauce

1/2 cup of Mayo
2-3 tbsps ketchup
1-2 tbsps bbq sauce
1-2 tbsps apple cider vinegar
1 pinch of sugar
Salt and pepper

Recipe Instructions

First start off by chopping the onions. You want to make sure the onions are finely cut into small pieces to fit into the egg roll.

After that you are going to heat up the skillet and add in the bacon. Once the bacon is cooked we will remove the bacon and add in the onions. When the onions become light brown you will add in the ground beef and start adding in the seasonings.

Sprinkles of each seasonings especially the adobo less is more. (When it comes to the seasonings it is really based off of your preference how much you want to add.) Once the seasonings are all added make sure to mash up the ground beef, mixing, and flipping around the pan to cook it on both sides. Once meat is no longer red taste to see if anything else should be added.

Next, we are going to crumble up the bacon and add it to the skillet and fold it in the beef. We will remove the beef from the pan into the bowl and refrigerate it. (If beef was hot it would burn threw the egg roll so make sure the mixture is cold.) Next make the sauce!

Sauce

Grab a bowl add in Mayonnaise, ketchup, barbecue sauce, apple cinder vinegar, sugar, salt, and pepper. Mix that all together and put it to the side.

Grab your egg roll wrappers and separate them. Take one egg roll sheet and brush water around the edges of the egg roll like you are outlining a square. After that you will lay down the shredded cheese, then a couple table spoons of ground beef mixture, and then we are gonna roll the egg roll. You are gonna bring the left and right flaps in and then roll! You wanna make sure to tuck in the egg roll like you are rolling a burrito you want nothing to seep out.

Next, we fry them!

Fill up a pot with vegetable oil and put the temperature on medium heat and wait for the oil to get to 350 degrees. Once it hits 350 drop in two to three egg rolls you don't want over crowd the pot! Once all egg rolls are golden brown take them out the pot and put in the next batch. Once all egg rolls are cooked dress them in sauce add some green onions and enjoy!