

Recipe For: Pepperoni Egg Rolls - from Lorraine Lunzer

Ingredients & Directions:

Servings:



- 4 sticks Margaritta pepperoni
- ½ cup Onion
- ½ cup Green Pepper
- ½ cup Celery
- 1 Tbsp. butter or oil
- 1¼ cups Soft Bread Crumbs
- 2 cups Shredded Mozzarella
- 1 - 6 oz. can tomato paste
- Peanut oil for frying
- 2 to 3 packages of egg roll wraps (quantity depends on size you make)

Notes: Pepperoni rolls can be frozen and reheated in the oven to be served later.

Recipe For: Pepperoni Egg Rolls (cont...)

Ingredients & Directions:

Servings:



1. Finely chop onion, green pepper and lightly sauté in butter to blend flavors.
2. Chop pepperoni into small bits in a food processor or meat grinder and add to vegetables.
3. Add bread crumbs and tomato paste to mixture.
4. Cook mixture on low heat while combining ingredients into a paste like consistency.
5. Allow mixture to cool then add the cheese and combine with other ingredients.

Place several tablespoons of the mixture into the egg roll wraps and wrap according to package directions. Heat peanut oil to 275 degrees, quick fry then drain the egg rolls on paper towels.

Notes: