

End Zone Leftover Turkey Egg Rolls

*Toni Elkbouri - Chef/ Owner Cedar's Cafe, Melbourne FL
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*egg roll wrappers
turkey, chopped into small pieces
stuffing
mashed potatoes
cranberry sauce
gravy
cooking oil*

In a bowl, mix the stuffing, mashed potatoes, cranberry sauce and turkey.

Open the package of egg roll wrappers. Lay one wrapper on a cutting board facing you so that it looks the shape of a diamond.

Place about one tablespoon of the filling near the center of the wrapper but closer to the edge. Spread it out to the size that your egg roll will be. Do not use more filling than you need.

Fold the bottom corner of the wrapper over toward the top to about 3/4 of the way up.

Brush the end with water to seal.

Place about one inch of oil in a skillet and preheat on medium heat. Fry the egg roll, rotating until all sides are golden.

Drain off the excess oil on a paper towel.

Serve with a warm gravy dipping sauce.

Note that there are no amounts included in the recipe. Adjust the amounts to your own tastes. Feel free to add or omit the leftovers of your choice.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .