



Holiday Egg Rolls with Smoky Teriyaki Dip

Ingredients:

2 tablespoons **Toasted Sesame Oil**
 2 each garlic cloves, peeled and minced
 1 teaspoon fresh ginger, peeled and minced
 1/3 cup scallions, diced
 3 cups brussel sprouts, shredded
 1 1/2 cups wild mushrooms, diced
 1/2 lb. raw breakfast pork sausage, casings removed
 (if necessary)
 1 tablespoon hoisin sauce
 1 tablespoon fish sauce

2 tablespoons **Teriyaki Balsamic**
 1 cup carrot, shredded
 egg roll wrappers
 1 egg, beaten
 4 cups EVOO for frying

Smoky Teriyaki Dip:

1/2 cup **Teriyaki Balsamic**
 1/2 cup pomegranate jam
 1 tablespoon **Cold Smoked EVOO**
 1 tablespoon chili garlic sauce
 pomegranate arils and scallions for garnish

Instructions:

Preheat sesame oil in a large skillet or wok over medium-high heat. Once hot, add garlic, ginger and scallions, stir fry until fragrant, about 1 minute. Add brussel sprouts and mushrooms to the skillet and continue to stir fry until veggies are tender, 3-4 minutes. Transfer veggie mix to a large bowl, set aside, and return the skillet to medium-high heat. Add additional sesame oil, if necessary, to the skillet. Crumble sausage into the skillet and stir fry until golden brown. Add hoisin, fish sauce and balsamic, stir to coat. Add seasoned sausage to the bowl with the veggies, along with shredded carrot, and toss to combine. Let cool slightly at room temperature. To fill the egg rolls, place wrappers on a clean surface with a corner facing you (in a diamond). Coat the edges with a little egg wash and fill the center with mix (about 2-3 tablespoons, depending on the size of your wrappers). Take the corner closest to you and fold it over the filling. Fold in the left and right corners, toward the center, then roll into a tight cylinder. Repeat, using up the mix completely. Preheat oil in a large dutch oven or deep fryer to 350°F. Once the oil is hot, fry egg rolls until golden brown and crisp (working in batches, if necessary), 3-4 minutes. Remove from the oil and set aside to drain on a wire rack or paper towels. While the egg rolls are frying, combine balsamic, jam, olive oil and chili garlic sauce in a medium bowl, whisk to combine the dipping sauce. Serve egg rolls with dipping sauce and garnish with pomegranate and scallions.