



Beef Egg Rolls

Ingredients

- 12 egg roll wrappers
- ½ package (about 7–8 oz) Jack's Gourmet BBQ Pulled Beef Brisket
- Oil, for frying (vegetable or canola recommended)
- Water or egg wash (1 egg beaten with 1 tbsp water), for sealing

Instructions

1. Prepare the Wrappers:

Lay one egg roll wrapper flat on a clean surface in a diamond shape, with a corner pointing toward you.

2. Fill and Fold:

Place about 2 tablespoons of pulled beef brisket in the center of the wrapper. Moisten the edges with water or egg wash.

3. Roll It Up:

Fold the bottom corner up over the filling. Fold in the left and right corners toward the center, then roll tightly toward the top corner, sealing the edge. Repeat with the remaining wrappers and beef.

4. Fry to Perfection:

Heat oil in a deep pan over medium-high heat (about 350°F/175°C). Fry egg rolls in batches until golden brown and crispy, about 3–4 minutes per side. Remove and drain on paper towels.