



# CHEESEBURGER SPRING ROLLS

SERVINGS: 8-10 spring rolls ACTIVE TIME: 25 mins TOTAL TIME: 30 mins

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While you won't find these Cheeseburger Spring Rolls on any diet plans any time soon, you will find them in the hands of many smiling people. This recipe combines everything you love about cheeseburgers and spring rolls and will soon make regular appearances every time you host a big game. Dip them into a fresh batch of "Special Sauce" dipping sauce to reach a new level of cheeseburger nirvana!

## Ingredients

### For the Spring Rolls

- > 1 lb ground beef
- > 6 slices of american cheese
- > 1/4 cup pickles, minced
- > 1/4 cup onions, minced
- > 1 tablespoon Worcestershire sauce
- > Spring roll wrappers
- > An egg
- > Oil for frying

### For the "Special Sauce"

- > 1/2 cup mayonnaise
- > 2 tablespoons ketchup
- > 2 tablespoons pickles, minced
- > A splash or two red wine vinegar
- > A pinch of garlic powder
- > A pinch of onion powder

## Directions

1. For the pickles in this recipe, you can feel free to use a store-bought pickle relish if you'd like. I tend to find prepared relishes as being a bit too sweet for my taste, so I like to buy a jar of a whole pickles for this recipe and then mince them by hand. It doesn't take long and the lack of sugar and the extra crunch from the whole pickles is a nice touch. Begin by mincing the pickles and onions needed for the spring rolls and the special sauce.
2. In a small mixing bowl, combine all ingredients for the special sauce and mix thoroughly. I usually like to do this in a Tupperware container so that I can avoid dirtying a bowl and I can put a lid on it to be stored in the fridge. Which is a segue to: cover the sauce with either plastic wrap or a lid and store in the fridge until later.
3. In a skillet over medium heat, brown the ground beef until it is completely cooked through, ensuring that there aren't any pieces that are too large (no bigger than a marble). Turn off the heat and pour off as much fat from the skillet as possible without driving yourself crazy. Add the onions, pickles and Worcestershire sauce to the pan and stir. Tear the cheese slices into smaller pieces and add to the skillet. Stir the beef and cheese together until it is well incorporated. The beef will still be hot enough to melt the cheese. Set aside and let cool briefly.

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## Shopping List

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> 1 lb ground beef            | <input type="checkbox"/> spring roll wrappers | <input type="checkbox"/> ketchup          |
| <input type="checkbox"/> 6 slices of american cheese | <input type="checkbox"/> an egg               | <input type="checkbox"/> red wine vinegar |
| <input type="checkbox"/> jar of whole pickles        | <input type="checkbox"/> oil for frying       | <input type="checkbox"/> garlic powder    |
| <input type="checkbox"/> an onion                    | <input type="checkbox"/> mayonnaise           | <input type="checkbox"/> onion powder     |
| <input type="checkbox"/> Worcestershire sauce        |   |   |

4. It is now time to set up a spring roll assembly station. Crack the egg into a small bowl and use a fork to scramble. Grab a large plate or baking sheet to store assembled spring rolls onto as you go. With the beef mixture and egg wash nearby, begin to assemble the spring rolls. Scoop approximately a third of a cup of the mixture onto center of the spring roll wrapper and spread out to form a small rectangle that stops about an inch and a half away from the left and right edges. Using a brush, apply the egg wash across the top of wrapper. Fold over the left and right sides of the wrapper and then roll from the bottom towards the top, allowing the egg wash to seal the roll. Place seam-side down on the baking sheet and then repeat until all of the beef mixture has been used. Depending on how quickly you are able to work and the general heat and humidity in your kitchen, you may want to keep a damp towel on top of the spring roll wrappers to keep them from drying out and cracking while you are working.
5. You can deep fry the spring rolls if you'd like, but unless you are planning on frying other things at the same time, heating up that much oil would be a waste. In a medium skillet, put in about 1/2 inch of canola or peanut oil. It will expand as it heats up so be careful as to not put in too much oil. Heat the oil over medium-high heat for a few minutes prior to frying. You are shooting for the oil to be approximately 325 degrees but it may be difficult to get a good reading on your thermometer with the oil being fairly shallow. If you start to see wisps of smoke, the oil is starting to get too hot and you'll need to turn down the heat a little bit.
6. Line a plate with paper towels and place near the stove. Working in batches, fry the spring rolls on one side for about three minutes and then flip it to fry the other side another three or so minutes until they are golden brown. Remove from the oil using a metal slotted spoon or a spider. Try to avoid using tongs as they can damage the rolls and break them open. Continue this way until all of the spring rolls are cooked.
7. Once the spring rolls are cool enough to touch, assemble them onto a platter. Spoon the special sauce into ramekins for dipping and serve immediately.



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