

Egg Rolls

- 50 Spring/Egg Roll Wrappers (about 2 packages)
- 2 Large Boneless Chicken Breast
- 2 to 3 cloves garlic, very finely minced
- ½ head of cabbage (about 11 ounces)
- 3 carrots, shredded
- 1 teaspoon grated fresh ginger
- 10 fresh shiitake mushrooms (or dried black mushrooms soaked overnight), stems discarded
- 1 tablespoon Migliore Wild Mushroom & Sage Extra Virgin Olive Oil
- 1 tablespoon Migliore White Pomegranate Quince Vinegar
- 1 tablespoon soy sauce
- 1/4 teaspoon sugar
- 1/2 teaspoon salt
- Freshly ground black pepper

1. To make the filling, combine the ingredients, except for the chicken, together. Shred the cabbage and the carrots using your food processor or by hand. Slice the mushrooms into very thin strips (or you could use your food processor and pulse a few times to get a fine dice). Marinate at least 10 minutes.
2. Heat a wok or large saute pan over high heat. Add the Olive Oil and swirl to coat. Add the chicken breasts and saute until no longer pink, about 5-7 minutes. Remove from pan and shred by hand (I use a food processor and pulse a few time to get fine chop). Meanwhile, turn heat to medium-low and add the garlic, cabbage, carrots, ginger and the mushrooms and stir-fry for 1 minute, until the vegetables are softened. Add the pomegranate balsamic, soy sauce, sugar and black pepper. Add Chicken to mixture and continue to stir-fry for another minute. Scoop out the filling to a baking sheet and spread out to cool. Prop up one end of the baking sheet so that it tilts and will allow all the moisture to drain to one end. Let cool for 15 minutes.
3. Discard all of the accumulated juices. Use paper towels to blot the filling to rid of extra oil or juice. Now, you're ready to wrap **IMPORTANT:** Only use 1 heaping tablespoon of filling for each egg roll. These are slender egg rolls, the width of the egg roll should only be 1.25" diameter. Keep the rolled egg rolls in neat, single layer and covered with plastic wrap to prevent drying. If you want to stack the egg rolls, make sure you have layer of parchment paper in between the layers to prevent sticking. Keep wrappers also covered with plastic wrap to prevent drying. Refrigerate up to 4 hours until ready to fry or freeze.
4. To fry the egg rolls, fill a wok or pot with 2 inches of high-heat cooking oil. Heat the oil to 350°F (175°C) or until a cube of bread will fry to golden brown within 10 seconds. Gently slide in or lower the egg rolls, frying 4 to 6 at a time, turning occasionally until golden brown about 1½ minutes. Place on wire rack to drain and cool.
5. Serve with Migliore Jalapeno Pomegranate Jam (our Jalapeno Fig Jam is also VERY GOOD).

NOTE: To fry frozen egg rolls, do not defrost the egg rolls – just add them to the oil frozen, frying 4 to 6 at a time. Add an additional 1½ minutes to the frying time since they are frozen.