



Pineapple Jalapeno Cream Cheese Egg Rolls

Recipe by Sandy - San-man Gardens
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Cream cheese, ricotta and pineapple jalapeno combine to make a thick, rich filling. Pineapple Jalapeno Jam adds a touch of heat, and you can use the left over pineapple jalapeno jam for a perfect sweet and spicy dipping sauce for these crispy wraps. For smaller bites, wonton wrappers work just as well. This is the perfect dessert to make ahead of time and freeze before frying. You'll always be ready for unexpected company.

Preparation Time: 3 hours

Ingredients:

- 1/2 cup ricotta cheese
- 8 oz. cream cheese at room temperature
- Egg roll wrappers
- sugar for sprinkling
- Pineapple Jalapeno Jam (4 oz or half 8 oz jar)

Combine ricotta, cream cheese, pineapple, jalapeno jam.
Mix well and place in refrigerator for at least one hour to chill.

Wrapping:

1. Place egg roll on flat surface with point facing you.
2. Spread 2 tsp. mixture across center of wrapper.
3. Fold bottom point upward, and then fold sides inward.
4. Roll egg roll away from you.
5. Moisten top of wrapper with water to seal.
6. Note: Seal all sides with water and pinch wrapper to make sure it is sealed completely. This will prevent the filling from seeping out while frying.
7. Place egg rolls in freezer for at least two hours.

Frying:

1. Heat vegetable oil in a large pot to 350 degrees. Drop in a few egg rolls at a time and fry until golden brown.
2. Remove from oil and drain on paper towels.
3. Sprinkle generously with granulated sugar while still hot.

Before serving, let the egg rolls cool a bit as the filling is very hot. Warm the jalapeno jelly a minute before serving. Green jalapeno jelly is usually milder than red, depending on the brand you use. Dip the egg rolls in the jelly and enjoy.

Makes 12 egg rolls

Recipe by Sandy - sandy@sanmangardens.com
Contact Sandy for ordering Jellies & Jams