

## Rabbit Egg Rolls

2 Tbs soy sauce

3 garlic cloves minced

2 green onions finely chopped and ½ medium onion minced

3 tbsp. vegetable oil,

8 oz boneless, rabbit, cut into strips

4 ½ cups of slaw mix

1 large carrot peeled and shredded

1 cup fresh bean sprouts

14 egg roll wrappers

1 tbsp. cornstarch mixed with 3 tbsp. water

Peanut oil, for frying

To marinate the rabbit, combine 1 Tbs of sauce, 1 minced garlic clove, one green onion, 1 Tbs of oil and the rabbit in a ziplock bag. Shake and Refrigerate for 2-4 hours.

Heat 1 Tbs of oil in a large saute pan over high heat. When the oil is hot, carefully add the rabbit to the pan. Cook until cooked through and browned on both sides. Remove from pan cut into very small pieces. Set aside.

Reduce heat to medium and add the remaining oil to the pan. Add cabbage, carrots and remaining soy sauce to the pan. Saute for 5 minutes, until vegetables are tender. Add the bean sprouts and cook for another 3 minutes. Add the remaining garlic and cook for about 2 minutes. Remove from the heat and stir in the rabbit. Place the entire mixture into a strainer placed over a bowl let drain for 30 minutes. Mixture should be room temperature before you fill egg roll wrappers.

To complete the egg rolls, heat at least 3 inches of oil in deep frying pan to 375F. While the oil is heating, prepare the egg rolls. Lay one egg roll wrapper on a clean, dry surface with one corner facing you. Place 1-2 Tbs of the mixture in the middle of the egg roll wrapper. Fold the corner closest to you over the filling. Rolling slightly away from you, fold the two corners facing to the side in towards the middle. Continue rolling the wrapper tightly away from you. Dip a finger in the cornstarch/water mixture and brush the inside of the remaining corner with it. Adhere it to the egg roll and repeat with the remaining egg roll wrappers and mixture. Your egg roll package should have directions on the back.

Fry egg rolls, 4-5 at a time until golden brown, about 5 minutes. Let drain on a paper towel and serve warm with sweet and sour sauce, duck sauce or soy sauce.