

Mardi Gras Cigars



INGREDIENTS

Package of Spring Roll Wrappers
Snow Crab
Cream Cheese, softened
Lemon Juice
Cajun Spice
Andouille Sausage, chopped
Toasted Corn*
Black Beans, drained
Cilantro, chopped
Oil for Frying

AMOUNT

1
8 oz
16 oz
1 oz
1 TBL
4 oz
4 oz
2 oz
2 TBL
8 oz

METHOD.

1. Mix the snow crab, softened cream cheese, lemon juice, and Cajun spice together until well blended in a separate bowl.
2. Using one spring roll wrapper at a time spread 2 Tablespoons of crab mixture into center of each.
3. Then sprinkle a little chopped sausage, toasted corn, black beans and chopped cilantro in roll.
4. Carefully roll wrapper starting from one corner, then tucking in sides, and finish rolling. Seal with a dab of water. (See Demonstration)
5. Heat oil until 375 degrees and cook each roll for 2-3 minutes on each side, until golden brown and crispy. Enjoy!

* Toasted Corn- Heat 1 Tbls of oil until very hot. Add corn kernels and 'toast' until brown and a nutty aroma develops. Season with salt and pepper.

After Work with Chef Nicole™