Reuben Rolls

Servings: 8

INGREDIENTS

- 1 lb Metro Deli™ uncured cooked corned beef brisket
- 3 oz yellow onions, diced
- 5 oz sauerkraut, rinsed
- 16 oz whole grain mustard dressing (see right)
- 4 oz Swiss cheese, shredded
- 16 ea egg roll wrappers

PREPARATION

Heat the corned beef in the oven and shred. Mix together the beef, onions, sauerkraut and a quarter of the dressing. Mix in the cheese. Brush two sides of an egg roll wrapper with egg wash. Place about 2 oz of the filling in the wrapper and roll tightly into a cigar shape, sealing with the egg wash. Dust with rice four or cornstarch. Deep fry until crunchy on the outside, gooey on the inside. Serve with leftover dressing.

Whole Grain Mustard Dressing

- 2 c Monarch® Thousand Island dressing
- 2 T Rykoff Sexton™ whole grain mustard
- 2 T Dijon mustard
- 1 t fresh horseradish

PREPARATION

Mix ingredients together.

© 2012 US Foods