



## Irish Egg Rolls with Sweet and Tangy Mustard Sauce

½ pound corned beef, finely chopped  
¼ pound cooked potatoes  
¼ pound cooked cabbage, finely chopped  
¼ pound aged cheddar cheese, grated  
2 tablespoons Dijon mustard  
8 egg roll wrappers

½ cup yellow mustard  
1 tablespoon honey  
2 teaspoons Sriracha  
Juice of 1 orange  
Sea salt and freshly ground black pepper

Vegetable oil, for frying

- Stir together the first four ingredients. Lay wrappers on clean work surface. Divide filling amongst them.
- Brush top corner with water; roll up and press to seal. Transfer to a cookie sheet, seam side down, and let rest, refrigerated for 20 minutes.
- Stir together the mustard, honey, Sriracha and orange juice; season with salt and pepper.
- Bring oil to 350 degrees; fry egg rolls until golden. Remove; drain on paper towels.
- Serve egg rolls with mustard sauce.