



Big Franks Eggroll Appetizers

1 can (20 ounces) Big Franks
1 package egg roll/spring roll wrappers
Oil for frying

For variety add any of the following items with the Big Franks before you roll them.*

Cheese, black beans, salsa
Dill pickle spears or pickle relish
Onions and sauerkraut

Directions: Thaw egg roll wrappers per package directions. Dry the Big Franks with paper towels. Place an egg roll wrapper diagonally and fold up the bottom corner about 1 inch. Place a Big Frank on folded edge and roll snugly about half-way. Fold in both sides of the wrapper over the Big Frank ends and continue rolling. Moisten the top corner with water to seal the roll. Pour oil into a skillet until it is about one inch in depth. Heat the oil. Place egg roll in oil with the seam side down. Fry over medium heat and cook on all sides until nicely browned. Remove and drain on paper towels.
*Make sure the egg roll is sealed well or wet ingredients may spill out and cause the oil to splatter.

Submitted by N.A. of North Carolina