

# PORK EGG ROLLS

Featuring **Twin Marquis®** 32 oz Egg Roll Wrappers



Prep/Total Time: 30min | Number of Portion: 8 | Serving Size: 1



## INGREDIENTS

	Amount	Measure
<b>66909 Twin Marquis® Egg Roll Wrappers, thawed</b>	8 pc	8 pc
Celery stalk, medium dice	1/2 oz	3 each
Carrots, shredded	1 1/2 c	2 each
Green cabbage, cored and thinly sliced	1 med	1
Vegetable oil	8 oz	2 Tbsp
Pork, fresh, ground	1/2 lb	1/2 lb
Cooking Sherry or Shaoxing wine	2 Tbsp	2
Kosher salt, plus more to taste	pinch	1/2 Tbsp
Oyster sauce		1 1/4 tsp
Soy sauce	3/4 oz	1 1/2 tsp
Sugar	1/2 tsp	1/2 tsp
Chinese five spice powder	1/2 Tbsp	1/2 Tbsp
Pepper, ground	pinch	3/4 tsp

## DIRECTIONS

1. Thaw **Twin Marquis® 32 oz Egg Roll Wrappers**, according to package instructions.
2. Blanch celery, carrot, and cabbage in boiling water 2 minutes. Place vegetables immediately into bowl of ice water until cold, drain and transfer to a kitchen towel. Wring out towel to remove any trace of water from vegetables, then transfer veggies to a large bowl.
3. Sauté pork in oil in a medium nonstick skillet over medium-high. Breaking into smaller pieces, until browned, about 5 minutes.
4. Add wine and deglaze. Stir in salt, oyster sauce, soy, five spice, sugar, and pepper. Cook an additional 2 minutes. Cool mixture slightly prior to mixing with vegetables. Season to taste.
5. Place **Twin Marquis® Egg Roll Wrappers**, into a diamond shape on a workspace.
6. Add 1/3 cup of filling onto the bottom center of wrappers. Bring the bottom of wrapper up and over the filling.
7. Tighten wrapper over filling, fold the corners inside. Brush water on tip of wrapper, roll tightly and sealing onto the tip. Repeat with remaining wrappers and filling.
8. Place onto a sheet pan, covered with a damp paper towel or cloth. Repeat with remaining wrappers and filling.
9. Cover tightly with plastic wrap and refrigerator or freezer until ready to serve.

## PREPARATION METHODS: FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F.

Refrigerate or discard any unused portion. Heating instructions are based on 15 pieces. Deep Fryer (350°F): Fry for 3-3.5 minutes if thawed; 6-6.5 minutes if frozen. Convection Oven (350°F): Bake for 8-8.5 minutes if thawed; 13-13.5 minutes if frozen. Rotate baking tray halfway through bake time. Due to variances in oven regulators, heating time and temperature may require adjustments. Let stand 2 minutes before serving. Refrigerate or discard any unused portion.

# LOADED BACON MASHED POTATO EGG ROLL

Featuring **Twin Marquis®** 32 oz Egg Roll Wrappers



Prep/Total Time: 30min | Number of Portion: 8 | Serving Size: 1



## INGREDIENTS

	Amount	Measure
<b>66909 TWIN MARQUIS® 32 oz Egg Roll Wrappers</b> , thawed	8 pc	8 pc
Mashed potatoes, prepared or leftover	23 oz	2 cups
Bacon, prepared and crumbled	4 oz	1/2 cup
Green onions thinly sliced	.04 oz	2
Egg, large, beaten	1	1
Garlic powder		1/2 tsp
Onion powder		1/2 tsp
Cheddar cheese, shredded	8 oz	1 cup
Sour cream	4 oz	1/2 cup
Powdered Ranch dressing seasoning mix		1/2 tsp

## DIRECTIONS

1. Thaw **Twin Marquis® 32oz Egg Roll Wrappers**, according to package instructions.
2. Combine cooled mashed potatoes, with remaining ingredients in a large bowl. Adjust seasoning to taste.
3. Lay each **Twin Marquis® 32 Oz Egg Roll Wrappers**, out with a corner pointing towards you. Dab water around edges of skin. Divide mashed potato cheese filling in center of each wrapper.
4. Fold in the sides and roll the wrapper tightly. Dab water on corner tip to secure.
5. Place onto a sheet pan, covered with a damp paper towel or cloth. Repeat with remaining wrappers and filling.
6. Cover tightly with plastic wrap and refrigerator or freeze until ready to serve.

**PREPARATION METHODS: FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F.** Refrigerate or discard any unused portion. Heating instructions are based on 15 pieces. Deep Fryer (350°F): Fry for 3-3.5 minutes if thawed; 6-6.5 minutes if frozen.

# PORK AND ZUCCHINI DUMPLINGS®

Featuring **Twin Marquis®** Shanghai Style 14 oz Dumpling Wrappers



Prep/Total Time: 30-40min | Number of Portion: 48 | Serving Size: 4pc



## INGREDIENTS

	Amount	Measure
<b>66910 Twin Marquis® Shanghai Style 14 oz Dumpling Wrappers</b> , thawed	48 pc	48 pc
Zucchini, deseeded and diced small	1 med	1
Kosher salt	pinch	¼/2 Tbsp
Ground pork, fresh, raw	6-8 oz	¼/2 lb
Celery stalk, minced	1/4 cup	1
Scallions, minced	.04 oz	2
Soy sauce	1 oz	2 Tbsp
Chinese cooking wine (shaoxing) or dry sherry	1/2 oz	1 Tbsp

## DIRECTIONS

1. Thaw **Twin Marquis® Shanghai Style 14 oz Dumpling Wrappers**, according to package instructions.
2. Mix together zucchini and salt. Place into a colander, let stand 30 minutes.
3. Rinse under cool water, squeeze and pat dry. Place into a bowl.
4. Add remaining ingredients and mix well.
5. Damp **Twin Marquis® Shanghai Style 14 oz Dumpling Wrapper** edges with water. Place 1 tsp of filling onto center of each wrapper.
6. Fold in half to form a half-moon. Pinch edges together and crimp to seal.
7. Place onto a sheet pan, covered with a damp paper towel or cloth. Repeat with remaining wrappers and filling.
8. Cover tightly with plastic wrap and refrigerate or freeze until ready to serve.

**PREPARATION METHODS: FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F.** Pan-Sear: Heat a large nonstick skillet pan over high heat then add 2oz of water to coat. Add 12-14 frozen dumplings then cover and cook for 2-3 minutes or until most water is absorbed. Reduce heat to medium, then add 1/2 oz of oil. Cover and cook for approximately 3-4 minutes or until golden brown. Deep-Fry: Pre-heat oil to 350°F, place 12-14 frozen dumplings into a fryer basket. Fry for 4-5 minutes or until golden brown, periodically shaking baskets during cook time to prevent dumplings from sticking together. Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Steam dumplings uncovered for 8 minutes or until cooked through. Boil(soup): Add frozen dumplings into boiling water. Cover and boil over high heat 3 minutes or until dumplings float on top. Reduce heat and simmer 2 minutes. For use in soup, remove prepared dumplings and place in a bowl with broth and other desired ingredients. Convection Oven-low fan: Preheat oven to 350°F. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Add 1 cup of water. Cover with foil and bake 20 minutes or until cooked through. Let stand 2 minutes before serving. Heating time may vary due to equipment variances. Refrigerate or discard any unused portion

# SAUSAGE CHEDDAR CUPS

Featuring **Twin Marquis®** Shanghai Style 14 oz Dumpling Wrappers



Prep/Total Time: 30min | Number of Portion: 12 | Serving Size: 2



## INGREDIENTS

	Amount	Measure
<b>66910 Twin Marquis® Shanghai Style 14 oz Dumpling Wrappers, thawed</b>	12 pc	12 pc
Italian sausage, prepared, crumbled	6-8 oz	3/4 cup
Tomato, diced	1/2 cup	1
Mayonnaise	1/2 cup	4 oz
Cheddar cheese, shredded	3/4 cup	6 oz
Red onion, small dice	1 oz	1Tbsp
Italian seasoning blend		1/2 tsp

## DIRECTIONS

1. Thaw **Twin Marquis® Shanghai Style Dumpling Wrappers**, according to package instructions.
2. Preheat oven to 350° F. Lightly spray 12 regular-sized muffin tin with cooking oil and set aside.
3. Place one **Twin Marquis® Shanghai Style 14 oz Dumpling Wrappers** into each muffin cups.
4. Bake wrappers 5 minutes in oven. Remove from oven and set aside.
5. Mix ingredients together. Divide filling into cups.
6. Bake 10-12 minutes or until edges are crisp and golden and internal temperature reaches 165° F.