

Mac & Cheese Egg Rolls

4 tablespoons butter	4 ounces sharp cheddar cheese
3 tablespoons flour	8 ounces elbow macaroni noodles, cooked
1½ cups milk	Salt and pepper, to taste
1 (4-ounce) can chopped jalapeño peppers	8 egg roll wrappers
4 ounces cream cheese	Oil, for frying



(Fold along the line)

1. In a saucepan over medium-low heat, melt butter, and add flour. Cook, stirring continually, until smooth and bubbly. Add milk, jalapeño peppers, cream cheese, and cheddar cheese to the butter mixture, and stir until cheese melts. Remove from heat, and mix in cooked noodles. Salt and pepper to taste.
2. Spread egg roll wrappers out on your work station, and spoon about ¼ cup of the macaroni and cheese onto the center of each wrapper. Dampen the perimeter of each wrapper with water, and roll up according to package directions. Cover with a damp paper towel until ready to fry.
3. In a shallow frying pan, heat oil to 375°F. Fry egg rolls (a few at a time) until well browned, about 4 minutes. Drain on paper-towel-lined plate. Cut egg rolls in half, and serve warm.

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(Cut along the line) 