

# Skirt Steak Spring Rolls

Recipe By *Esther Deutsch*



Cooking and Prep:  45  
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Serves:  6

Contains:     

Preference: Meat

Recipe by Esther Deutsch.

Difficulty: Medium

Occasion: Purim, Chanukah

Source: Whisk by Ami

Magazine

Cuisines: Asian

## Ingredients (14)

### Main ingredients

- olive or canola oil for frying, plus 2 tablespoons
- 1 pound skirt steak, cut into small strips
- 1 large onion, diced
- 5 cloves garlic, minced

- 8 ounces mushrooms of your choice (white button, baby bella, shitake, cremini), stems removed and diced (should equal 2 cups)
- 3 ears corn on the cob, shaved
- 2 tablespoons Gefen Soy Sauce
- 1 teaspoon brown sugar
- 1 teaspoon Haddar Kosher Salt
- 1 teaspoon chili powder, or 1 frozen chili cube
- 1/3 cup good-quality BBQ sauce
- 2 tablespoons fresh parsley, chopped
- 1 package Gefen Egg Roll Wrappers
- 4 cups peanut oil, for frying

## Start Cooking

### Prepare the Filling

1. Heat olive or canola oil in a skillet over medium heat. Sear skirt steak for three minutes until medium rare. Remove from pan.
2. Add onions, garlic, and two tablespoons olive or canola oil to the skillet. Saute until onions begin to soften. Add mushrooms and corn and cook for several more minutes. Stir in soy sauce, brown sugar, kosher salt, and chili powder. Close heat. Add skirt steak and barbecue sauce. Combine thoroughly.

### To Assemble

1. Meanwhile, heat peanut oil in a saute pan over medium-high heat.
2. To assemble, place egg roll wrapper on a flat surface. Place three tablespoons of filling onto the bottom third of the wrapper. Brush water around the edges of wrapper. Fold the bottom corner over the filling and roll. Fold left side and right sides over egg roll and continue rolling tightly.
3. Fry, seam side down first, for approximately two to three minutes per side or until golden

brown.

4. When ready to serve, cut spring rolls in half, on a bias, and serve with small dipping bowls of barbecue sauce, or drizzle the sauce on the side of spring rolls.