

Tongue 'N' Mustard Spring Rolls with Apricot- Bourbon Dipping Sauce

Recipe By Chanie Nayman



Cooking and Prep:  1 h

Serves:  5

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah,
Sukkot

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Growing up, no trip to the airport was complete without a deli sandwich. Now it's our go-to even on our long drives, and tongue (and turkey breast) will always be my favorite. Because it's so buttery soft, it goes really well with the crispiness of the spring roll. You can easily sub any other cured meat, so no excuses, these are too good to miss!

Ingredients (11)

Main ingredients

- 1 medium onion, thinly sliced
- oil for sautéing, plus more for frying (*optional*)
- 1 pound (1/2 kilogram) sliced pickled tongue (see note)
- 1 teaspoon **Reine Dijon Mustard**
- 1 teaspoon brown sugar

- 1/2 teaspoon salt
- 4–5 scallions, sliced
- 8–10 Gefen Spring Roll Wrappers

Dipping Sauce

- 1/2 cup Tuscanini Apricot Fruit Spread or other apricot jam
 - 2 tablespoons bourbon such as Boondocks Bourbon 8 Years Port Finish
 - 1 teaspoon Gefen Soy Sauce
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Start Cooking

Prepare the Spring Rolls

Yields 8-10 spring rolls

1. Make the dipping sauce by stirring together the ingredients with a whisk to combine.
2. Heat oil for sautéing in a medium frying pan. Sauté onion over medium heat until golden, approximately 15 minutes. Add sliced tongue and sauté for five more minutes. Add mustard, sugar, and salt; mix to combine. Remove from heat.
3. Fill spring roll wrappers with the meat mixture and sprinkle with scallions. Roll them spring roll style. You can either fry the spring rolls in hot oil or bake at 450 degrees Fahrenheit (220 degrees Celsius) for approximately 20 minutes.
4. Reheat uncovered. Serve with dipping sauce.

Note:

Sliced tongue can be purchased from a deli counter. You can also use navel or plate pastrami, and it will be equally delicious.

Credits

Food and Prop Styling by Renee Muller

Photography by Moishe Wulliger