

Fish/Firecracker Salmon

A: egg roll wrappers, cut into 4 strips each, and egg wash
B: 2-3 carrots, julienned into 3" lengths
1 salmon fillet, skin removed and cut into 1/2"x 2" chunks
sweet red chili sauce

1. Heat 1" oil in small saucepan to deep fry point.
2. Lay out (A) and brush with egg wash. place (B) on wrapper and roll up. Twist end like a firecracker and leave carrot sticking out.
3. Deep fry in oil for a few minutes until done.
4. Serve with lots of sweet red chili sauce

`$Id: firecracker_salmon,v 1.1 2006/07/24 02:31:41 deaven Exp $`

From the kitchen of David and Jennifer Deaven