

Guy Fieri

S'MORE EGGROLL

Courtesy Guy Fieri

12 egg roll wrappers
24 marshmallows, large
4 1.55 ounce Chocolate bars
2 eggs
1/4 cup powdered sugar
1/4 cup graham cracker crumbs, about 3 crackers crushed in resealable bag
1 quart canola oil

In a deep steep sided pan, heat oil to 350 degrees Fahrenheit. In a small bowl, beat egg. Separate chocolate bar pieces. Take an egg roll wrapper, dip one side in egg wash, lay on work surface, egg side up, place four pieces of chocolate in center and top with two marshmallows, taking care not to tear the egg roll wrapper, this can cause roll to leak while cooking. If tear occurs, pinch together until sealed or discard wrap and use a new one. Roll up burrito style and set aside, seam side down. Repeat until all are rolled. When oil is hot, add in four eggrolls carefully, turn almost immediately, cooking on all sides to just golden brown, drain on paper towel lined plate and repeat until all cooked, make sure to check your oil temperature between additions.

When ready to serve, dust with powdered sugar and graham cracker crumbs. Serve immediately, but caution very hot!

Yield: 12 servings
Prep time: 10 minutes
Cook time: 6 minutes
Inactive prep time: none
Ease of preparation: Easy



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