**Rueben Egg Rolls**

**By Franca in Newmarket**

**Supplies You’ll Need**

**For the Russian Dressing**

* 1 cup mayonnaise store-bought or homemade
* ¼ cup ketchup
* 1 tablespoon finely chopped onion.
* 2-4 teaspoons jarred horseradish.
* 1 teaspoon hot sauce
* 1 teaspoon Worcestershire sauce
* ¼ teaspoon ground paprika
* ¼ teaspoon ground black pepper

**For the Egg Rolls**

* 12 egg roll wrappers
* ½ pound sliced corned beef
* 1½ cups shredded Swiss cheese.
* ¾ cup sauerkraut drained
* 1 teaspoon caraway seeds optional.
* Vegetable oil for frying

**Making the Magic Happen**

* In a bowl, whisk all the ingredients for the Russian dressing together. Place in the refrigerator until ready to serve (1 cup mayonnaise, ¼ cup ketchup, 1 tablespoon finely chopped onion, 2-4 teaspoons jarred horseradish, 1 teaspoon hot sauce, 1 teaspoon Worcestershire sauce, ¼ teaspoon ground paprika, ¼ teaspoon ground black pepper)
* Lay the egg roll wrappers on your work surface, so that they are positioned like a diamond, not a square.
* 12 egg roll wrappers
* Divide the pastrami among the wrappers, arranging it in a horizontal line down the middle of the wrapper. Top with cheese, sauerkraut, and caraway seeds (½ pound sliced corned beef, 1½ cups shredded Swiss cheese, ¾ cup sauerkraut, 1 teaspoon caraway seeds)
* Wet your fingers with water and moisten the edges of a wrapper. Fold in the left and right sides, then tightly roll into an eggroll shape. Repeat with the remaining egg rolls.
* Line a baking sheet with paper towels. Add 2 inches of oil to a Dutch oven and heat to 350°F.
* Vegetable oil
* Cook the egg rolls in batches until golden brown, about 4 minutes.
* Transfer cooked egg rolls to the prepared baking sheet to drain excess oil.
* Serve hot with Russian dressing.