



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2015 Selections

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Baked Eggrolls with Chicken & Brussels Sprouts & Sweet Chile Pomegranate Sauce

20-30 egg rolls. Pair with 2013 Praxis Viognier.

Egg Rolls:

- 6 tablespoons sesame oil, divided
- 1 pound boneless skinless chicken breast cubed
- 4 tablespoons soy sauce, divided
- 2 teaspoons hoisin sauce, divided
- 1/4-1/2 Chinese five spice
- 2 cloves garlic, minced or grated, divided
- 1 tablespoon fresh ginger, grated
- 4 green onions, chopped
- 1 pound brussels sprouts, shredded
- 2 carrots, cut into matchsticks
- 8 ounces button mushrooms, sliced
- 24-30 egg roll wrappers
- 1 egg, beaten

Sweet Chile Pomegranate Sauce

- 1/2 cup sweet thai chili sauce
- 1/2 cup low sodium soy sauce
- 1/2 cup pomegranate juice
- 1/4 cup brown sugar
- 1/4 cup rice vinegar
- 1 tablespoon fresh ginger, grated
- pomegranate arils

To make the filling, combine 3 tablespoons soy sauce, 1 teaspoon hoisin sauce and the Chinese five spice powder. Add 1 clove of minced garlic, the ginger, 2 green onions, and 1 tablespoon sesame oil in a Ziploc bag or bowl. Shake well to combine. Place the chicken in the bag, press out the excess air, and seal. Refrigerate and marinate for at least 30 minutes, or up to 3 hours.

Heat 2 tablespoons of sesame oil in a wok or large skillet over high heat. When the oil is hot, add the chicken + marinade (being careful of splattering) to the pan and cook until the chicken is cooked throughout and lightly browned, about 4-5 minutes. Transfer to a plate and set aside.

Add the remaining tablespoon sesame oil to the pan. Add the shredded brussels sprouts, carrots and mushrooms. Add the remaining tablespoon of soy sauce and remaining teaspoon of hoisin sauce. Stir to toss the vegetables. Cook over high heat for about 8-10 minutes. Toss in the remaining garlic and green onions and cook for 1 more minute. Stir the chicken into the veggies.

To wrap the egg rolls, lay an egg roll wrapper out on your work surface with one corner pointing toward you. Add a tablespoon or two of the filling to the center of the wrapper. Fold the corner closest to you up over the filling. Roll slightly away from you then fold in the two outside corners, and continue rolling the wrapper tightly away from you. Securely close the egg roll by lightly brushing the inside top corner of the wrapper with the beaten egg. Repeat with the remaining wrappers and filling.

To bake the egg rolls, preheat the oven to 425 degrees F. Spray tops of egg rolls with cooking spray. Bake for 10-15 minutes or until lightly browned.

Sweet Chile Pomegranate Sauce

In a small to medium size pot, combine the sweet thai chile sauce, soy sauce, pomegranate juice, brown sugar, rice vinegar and ginger. Bring to a boil and cook for about 5-8 minutes or until the sauce has thickened and reduced slightly. Remove from the heat and allow to cool 10 minutes, stir in the pomegranate arils. Serve with warm egg rolls.

