

**#104: East Meets West**

**Boudin Egg Rolls**

**Leighann Smith, Piece of Meat**

**Boudin**

- 2 1/2 pounds pork shoulder
- 8 ounces chicken livers
- 3 grams cayenne pepper
- 3 grams smoked paprika
- 2 grams dried thyme
- 33 grams salt
- 12 grams black pepper
- 3 grams white pepper
- 1 gram pink salt (optional)
- 1 small yellow onion
- 3 stalks celery
- 1 poblano pepper (remove seeds)
- 2 jalapeno peppers
- 5 garlic cloves, diced
- 1 tablespoon butter
- 2 cups popcorn or other long-grain rice
- Pinch salt
- 4 green onions, chopped

Cut the pork into 1 to 2-inch cubes and place in a large bowl. Add the chicken livers. In a separate bowl, mix the cayenne, paprika, thyme, salt, black pepper, white pepper and pink salt, if using. Add the seasoning mixture to the pork and chicken livers.

Cut the onion, celery, poblano pepper and jalapeno peppers into 1-inch cubes. Add to the meat mixture along with the garlic. Massage everything together and let refrigerate for a minimum of 12 hours.

Place the marinated meat in a large pot and cover with 6 cups of water. Simmer until the pork is tender and easy to shred, about 2½ hours.

While the meat is cooking, prepare the rice. Bring 3 cups water, the butter and a pinch of salt to a boil in a medium pot over high heat. Add the rice, stir, and cover with foil or a lid. Reduce the heat to low and cook about 20 minutes, until the rice is done. Fluff with a fork and set aside.

Strain the pork and vegetables, saving the braising liquid. While still fairly hot, place the meat mixture in a large bowl (or a large stand mixer with the paddle attachment) and mix until it is mostly shredded and sticking together. Add the rice and green onions, then slowly add the reserved braising liquid until the mixture is moist but not wet. You may not need all the braising liquid. When well mixed, spread out on a sheet tray and let cool.

### **Boudin Egg Rolls**

1 cup mayonnaise

¼ cup sriracha

1 large egg

1 tablespoon water

Boudin

15 to 20 pepper jack cheese sticks (2 by ½-inch sticks)

15 to 20 wonton wrappers (6-inch)

Vegetable oil for frying

Mix the mayonnaise and sriracha until combined. Refrigerate until use. Whisk the egg with the water to make an egg wash and set aside.

Shape 2 to 3-ounces of boudin into a patty. Place a stick of cheese on the patty and roll the meat around the cheese to form a log. Place the boudin log on the corner of a wonton wrapper and brush the edges of the wrapper with the egg wash. Fold the bottom corner over the filling, then roll, folding both sides snugly against the boudin to seal. Repeat with the remaining boudin, cheese and wrappers.

Add oil to a deep fryer or heavy-bottomed Dutch oven and heat to 325 degrees. Fry the egg rolls in batches, turning occasionally, 5 to 8 minutes until golden brown. Let drain on paper towels. Serve with the Sriracha Mayo.

Makes 15 to 20 egg rolls.