



S'MORES EGG ROLLS

Now, a good glass of bourbon can go with anything, as long as you're with the right people. One thing it pairs perfectly with is a nice, sweet dessert. A salty, sweet combo does the trick, and if you can work in a crunchy and gooey combo at the same time? What about warm and cool at the same time? We throw down some s'more egg rolls, coated in a cinnamon sugar mix, and dipped into peanut butter whipped cream for a dreamy bite with a sip of the good stuff. Brown liquor? Check. Peanut butter salty goodness? Gotcha. Marshmallow and chocolate goodness? Yup. Add all that up with the smooth, velvety whipped cream and the crunch of the warm egg roll, and you're going to want to pour another glass and keep going. That's what happens when you pair the right food with the right drinks and the right people. Deep fried magic, baby.

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Yield: 10 egg rolls

Ingredients

- 1 – 13 ounce bag of chocolate chips
- 1 – 13 ounce bag of mini marshmallows
- ½ cup of crushed graham crackers
- 1 cup peanut butter whipped cream (see below for ingredients/directions)
- 10 egg roll wrappers
- 2 tablespoon cornstarch slurry (combine 1 tablespoon of warm water mixed with 1 tablespoon of cornstarch) for sealing wrappers
- ½ cup of flour for coating
- Cinnamon sugar mix (evenly mixed ½ cup granulated sugar and 2 tablespoon cinnamon, which is 1 part Cinnamon, 4 parts sugar)
- 4 cup vegetable or canola oil for frying

Ingredients for Peanut Butter Whipped Cream

- A large metal mixing bowl and the beaters from a mixer, kept in the freezer for at least 20 minutes before mixing
- 1 cup cold/chilled heavy whipping cream
- 2 tablespoons confectioner's sugar
- ½ teaspoon pure vanilla extract
- Dash of salt
- ¾ cup of creamy peanut butter (add more if you please)

Directions for Peanut Butter Whipped Cream

- Using a hand mixer, whip the cream, sugar, vanilla and salt for 3-4 minutes until stiff peaks start to form
- Fold in the peanut butter and mix until evenly combined throughout

Directions

- Lay an egg roll wrapper like a diamond with the point facing you
- In the lower third, a little under the center, add ½ a tablespoon of marshmallows, ½ a tablespoon of chocolate chips and a generous sprinkle of crushed graham crackers
- Roll the closest corner to you over the filling pile, and tuck it under that pile
- Gently press each side to flatten the wrapper a bit
- Fold over the sides to your left and right towards the middle, With your finger rub the cornstarch slurry along the edge of the exposed corner pointing away from you
- Tightly roll it until it is sealed, you may want to add slurry to the outside edge if not sealing properly.
- Lightly coat it with flour
- Repeat with the remaining 9 rolls, and place in the freezer overnight
- Heat your oil to 350 degrees
- Gently lower the egg rolls, a few at a time, into the oil
- Cook for 30-45 seconds until golden and crispy, flipping if you need to
- Remove, and rest on paper towels
- Sprinkle with the cinnamon sugar mix
- Serve with the peanut butter whipped cream
- Crip it and dip it, then rip it ya'll