

Pizza Rolls



RANDY'S EAT SHOP
Recipes that Rock!

- Egg roll wrappers
- Ground sausage - 1 pound
 - Fennel seed - 1 tablespoon, crushed
 - Sage - 1 tsp, Ground
 - Salt - 1/2 tsp, coarse
 - Pepper - 1/2 tsp, coarse
 - Aleppo pepper - 1 tsp
 - Cayenne pepper - 1/8 tsp
- Pepperoni - 3 to 5 oz or to taste, chopped
- Mozzarella cheese - 5 to 8 oz or to taste, grated
- Red pizza sauce - 1 cup to start. Use jarred sauce or make your own:
 - Tomato paste - one 6 oz can
 - Olive oil - 1 tsp, extra virgin garlic infused if available
 - Oregano - 1 tsp, dried
 - Basil - 1 tsp, dried
 - Salt - 1 tsp, coarse
 - Pepper - 1 tsp, coarse
 - Aleppo pepper - 1 tsp
 - Smoked paprika - 1 tsp
 - Sugar - 1 tsp, granulated or Monk Fruit Sugar (optional)
 - Water - 6 oz
 - Vegetable Bouillon - 1 tsp, Better Than Bouillon brand in a jar
 - Red wine vinegar - 1 tsp
 - Worcestershire sauce - 1 tsp
- Canola oil - 1 1/2 to 2 inches of oil into a deep pot like a cast iron dutch oven

Make the red sauce:

Mix dry spices in a small bowl. Add oil to medium sized sauce pan. Heat until shimmering over medium heat. Add spices to oil and whisk until fragrant — 1 to 2 minutes. DO NOT let the spices burn. Add tomato paste and water to spices in sauce pan and whisk until mixed well and smooth. Add red wine vinegar and Worcestershire sauce and stir to mix. Simmer gently for about 10 minutes over low heat. Beware of bubbling and spatters. Taste and adjust flavors as desired. If sauce is too thick add water in small amounts until desired consistency is achieved.

Season the ground sausage:

In a medium sized bowl, place ground sausage and spices. Mix with hands until spices are evenly distributed throughout the meat.

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Sauté the sausage in a skillet, breaking up the meat into small pieces as it cooks in the pan. When cooked, drain any fat and place the sausage in the mixing bowl. Chop the pepperoni into smaller pieces. Add it to the sausage in the mixing bowl. Add the cheese and red pizza sauce to the mixing bowl. Stir the ingredients to thoroughly mix -- use your hands if necessary.

Now, do two things: First, look at your mixture to see if all of the ingredients are evenly proportioned and evenly mixed. If one or more is lacking, add more of whichever ingredient(s) and re-mix. Then, taste the mixture. Does it taste like a pizza or is one or more flavors lacking? If any flavors are lacking, add more of what's missing to get the taste you want and then re-mix.

Spoon approximately 2-3 tablespoons of filling onto each egg roll wrapper and fold according to the package directions. Have a small bowl of water ready to dip your finger in and use that to wet the lip of the egg roll wrapper to seal it shut as you roll it closed. Set aside on a cookie sheet or wax paper, sealed side down. Fill and roll all your wrappers.

Pour 1 1/2 to 2 inches of oil into a deep pot like a cast iron dutch oven. Heat the oil until it's shimmering but not smoking. With a pair of tongs, lay 3 egg rolls in the hot oil at a time. Be careful not to splash hot oil as you set the egg rolls in the pot. Keep an eye on your egg rolls — they will cook very fast — you don't want to burn them.

When you see the wrapper brown in the oil up to the edge of the uncooked part of the wrapper, turn it over with your tongs. Check both sides and if they are the crunchy brown you want, pull them out.

Line a tall stainless steel bowl with paper towel and when the pizza rolls are out of the oil, stand them on their end in the bowl so any extra oil runs out preventing the roll from getting oil soaked and soggy. Keep them warm in the oven briefly until you're ready to serve.

Enjoy! And remember, every day is Friday on the patio.

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