

RECIPE:

**ROLL ON DOWN**  
**CHEF DONALD DRAKE'S**  
**DOWN SOUTH EGG ROLLS**

At Magnolias, a Charleston institution since 1990 on the city's still-bustling "original" restaurant row of East Bay Street, an unexpected best seller has long been their egg rolls. Last year alone, diners ordered more than 8,000 of these crispy sweet and savory gems. Like many a Southern fusion, each component contributes equally to the delicious whole; the three suggested sauces are nothing short of compulsory.

**DOWN SOUTH EGG ROLLS**  
**WITH RED PEPPER SAUCE, SPICY**  
**MUSTARD, AND PEACH CHUTNEY**

- 2 cups julienned yellow onion
- 4 teaspoons minced garlic
- 1 pound cooked chicken breast, shredded
- 1 cup tasso, cut into small strips
- 2 packed cups collard greens, cooked, chopped, and well drained
- 2 tablespoons light olive oil
- 8 egg roll wrappers
- 1 cup plus 3 tablespoons cornstarch, divided
- 3 teaspoons cold water
- Canola oil for frying

**Chef Donald Drake recalls the process to perfection:** "To get it just right, we first tried to grill the chicken and serve the egg roll with a hoisin sauce. We also tried a spicy peanut sauce and roasting the chicken with blackening spices. About a week into trying different ideas, we found the right spicy mustard and that was it."

1. Sauté onion, garlic, chicken, tasso, and collards in olive oil until warmed through. Remove from heat and spread onto a sheet pan to cool. Once cooled, squeeze out as much moisture as possible.
2. Lay egg roll wrappers out in a diamond pattern on a surface dusted with 3 tablespoons cornstarch. Scoop ¾ cup filling onto center of each wrapper.
3. Place 1 cup cornstarch in a bowl and slowly add water, stirring to a completely smooth paste. Lightly brush edges of wrappers with cornstarch mixture. Starting with bottom, fold all sides into center except top. Brush top triangle with cornstarch mixture, roll from bottom, and seal. Lightly coat with cornstarch mixture.
4. Heat canola oil in a frying pan to 335 degrees and fry egg rolls in 2 batches. While in oil, turn frequently, until rolls are golden brown and crispy. Remove rolls from oil and place on paper towels to drain. Serve immediately with red pepper sauce and your favorite spicy mustard and peach chutney.

*Yield: 8 egg rolls*

**Red Pepper Sauce**

- 2 tablespoons plus 1 teaspoon olive oil
- ½ cup rough-chopped yellow onion
- 1 teaspoon rough-chopped garlic
- ¼ cup all-purpose flour
- 2½ cups chicken stock, divided
- 3 4-ounce jars pimientos, drained and chopped
- ¼ cup chopped fresh basil
- Salt
- Pinch cayenne

1. Heat oil over medium heat. Add onion and garlic and sauté 1 minute. Reduce heat.
2. Add flour and stir constantly for 2 minutes. Increase heat to medium and add 1¼ cups of stock, stirring vigorously until broth thickens.
3. Slowly add remaining stock, pimientos, and basil, stirring constantly until broth thickens to a sauce. Bring to a low boil, then simmer over medium heat for 10 minutes. Skim top as needed. Remove from heat and cool, stirring occasionally.
4. Purée until smooth. Season to taste.

*Yield: 3½ cups*

