

Crispy Homemade Egg Rolls



Servings 12 Egg Rolls

Ingredients

- 1 pound ground pork
- 1 tablespoon fresh ginger , grated
- 1 clove garlic , minced

- 1 teaspoon onion powder
- 1/4 teaspoon Chinese 5 spice (optional)
- 1 tablespoon soy sauce
- 2 1/2 cups packaged fresh coleslaw (or 2 1/2 cups finely chopped cabbage & shredded carrots)
- 12 (6 inch square) egg roll wrappers
- 2 tablespoons all-purpose flour
- 2 tablespoons water
- 1 quart canola oil for frying

Sesame Sauce

- 2 teaspoons olive oil
- 1 clove garlic
- 1/2 teaspoon red pepper flakes
- 1 teaspoon minced fresh ginger root
- 1/4 cup soy sauce
- 1/4 cup honey
- 2 tablespoons orange juice
- 1/4 teaspoon sesame oil
- 1 teaspoon fresh lime juice
- 1/2 teaspoon sesame seeds (optional)

Instructions

Sesame Sauce

1. Cook garlic & chili flakes over medium heat until fragrant. Add remaining ingredients and cook an additional 3 minutes. Remove from heat and refrigerate until serving.

Egg Rolls

1. Over medium heat, cook pork, ginger, garlic, onion powder and chinese 5 spice (if using) until no pink

remains. Set aside.

2. Preheat oil to 375 degrees F.
3. Combine flour and water in a small bowl.
4. Lay out one egg roll wrapper with a corner pointed toward you. Place 2 tablespoons of the meat and 2 tablespoons of the coleslaw mixture in the center. Use your finger to spread a little bit of the flour mixture along the edge.
5. Fold two of the corners together to make a triangle, fold the sides in and then roll tightly. (Seal the edges with the flour mixture).



6. Fry egg rolls until lightly browned and crispy turning occasionally.
7. Serve with sesame sauce.

