

chattavore

PULLED PORK EGG ROLLS

Prep Time: 15 minutes

Cook Time: 12 minutes

Yield: 16 egg rolls

- 4 cups pulled pork
 - 1/2 cup barbecue sauce of your choice
 - 16 egg roll wrappers
 - 1 cup coleslaw, drained if there is a lot of liquid in it
 - 1/4 cup canola or vegetable oil
 - additional barbecue sauce
1. Preheat the oven to 450 degrees.
 2. Place the pork in a bowl and combine with the barbecue sauce.
 3. To fill the egg roll wrappers: Lay the wrapper on a counter or cutting board with one of the points pointing toward you. Place 1/4 cup of the pork and 1 tablespoon of coleslaw in the center of the wrapper.
 4. Pull the point that is facing you up and over the fillings. Wrap it tightly-but not too tightly-around the filling, placing the point under the filling.
 5. Pull the points on the sides in tightly toward the center.
 6. Use your finger to brush water all over the edges of the remaining exposed point.
 7. Roll the egg roll toward the point, wrapping it up tightly. I find it's easier to do it this way than to pull the remaining point back over the top of the egg roll. Line up the rolled egg rolls until you are finished and ready to bake them.
 8. Pour 2 tablespoons of the oil onto a baking sheet, using a brush to spread the oil to the edges. Place in the oven until smoking, 6-8 minutes. Remove from the oven and place the egg rolls on the baking sheet. Brush the tops with the remaining oil.
 9. Bake the egg rolls for 6 minutes then carefully flip with tongs. Bake for another 6 minutes. Remove to a plate lined with paper towels to drain. Serve with additional barbecue sauce for dipping.