

Pulled Pork Egg Rolls

Appetizer

INGREDIENTS:

Egg Rolls

Pulled pork
Egg Roll Wrappers
Coleslaw mix
PyroDust Steak Seasoning
Lard

Dipping sauce

1 Tbls Sesame oil
3 Tbls Soy Sauce
4 Tbls Thin Carolina Style BBQ Sauce



DIRECTIONS:

Egg Rolls

Place the egg roll wrapper on a clean surface, laid out so it forms a diamond shape

Using a premix Coleslaw mix that contains red and white cabbage and Carrots, Place a small amount on the egg roll wrapper, From corner to corner.

Place several pieces of Pulled Pork on top of the cabbage.

Fold The bottom point of the diamond to the top, and fold the side in, roll tightly sealing with a bit of water

Deep fry in hot lard 350F until Golden Brown

Place on paper towel to cool and drain, dust lightly with PyroDust Steak Seasoning

Serve with dipping sauce

Dipping Sauce

Combine all Ingredients for Dipping sauce and Mix well right before serving.

Notes:

Freeze left overs, Reheat by wrapping in a slightly damp paper towel and microwave for 2 minutes. then into a hot skillet with a bit of sesame oil for 45 seconds each side to crisp up the outside again.