

Crispy Homemade Egg Rolls!

- 1 pound ground pork
 - 1 tablespoon fresh ginger, grated
 - 1 clove garlic, minced
 - 1 teaspoon onion powder
 - 1 teaspoon garlic powder
 - ¼ teaspoon Chinese 5 spice (optional)
 - 1 tablespoon soy sauce
 - 2 cups packaged fresh coleslaw (or 2 cups finely chopped cabbage & shredded carrots)
 - 12 egg roll wrappers
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- 2 tablespoons all-purpose flour
 - 2 tablespoons water

Sesame Sauce

- 2 teaspoons olive oil
- 1 clove garlic
- ½ teaspoon red pepper flakes
- 1 teaspoon minced fresh ginger root
- ¼ cup soy sauce
- ¼ cup honey
- 2 tablespoons orange juice
- ¼ teaspoon sesame oil
- 1 teaspoon lime/lemon juice

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.
2. Add in coleslaw mixture and cook for another minute, just to soften the coleslaw. Set aside.
3. In a large skillet add oil until the bottom of the pan is just covered. Heat the oil until 375F
4. Combine flour and water in a small bowl.
5. Lay out one egg roll wrapper with a corner pointed toward you (like a diamond). Place approx. 2-4 tablespoons of the meat/coleslaw mixture in the center. Use your finger to spread a little bit of the flour mixture along the edge.
6. 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).