



DEEP FRIED SOUTHERN EGGROLL



INGREDIENTS

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| 2 C. Brookwood Farms Carolina Pulled Pork (#15005) | 1 Tbsp. Water |
| 5 C. Cabbage, shredded | Pinch of Hot Red Pepper Flakes |
| ½ C. Carrots, shredded | Barbecue or Sweet and Sour Sauce, for dipping |
| ¼ C. Red Onion, thinly sliced | |
| ½ C. Sugar | |
| ½ C. Cider Vinegar | |
| ⅓ C. Canola Oil | |
| ½ tsp. Celery Seeds | |
| ½ tsp. Dry Mustard | |
| 15 to 18 Egg Roll Wrappers | |
| 1 Egg White | |

DIRECTIONS

1. In a medium sized bowl, add cabbage, carrots and red onion. Toss to blend and set aside.
2. To make the dressing, in a saucepan over medium-high heat, combine sugar, cider vinegar, canola oil, celery seeds, dry mustard and red pepper flakes. Bring to a boil and cook, stirring constantly for 1 to 2 minutes, until sugar is dissolved.
3. Pour the hot dressing over the cabbage mixture and toss to blend ingredients. Cover the bowl to let the cabbage wilt in the hot dressing. Refrigerate for at least an hour, preferably 2 to 4 hours, stirring occasionally.
4. Drain the cabbage mixture thoroughly.
5. Heat about 1½ inches of oil to 375°F.
6. Mix the egg white and water.
7. To make egg rolls, lay one egg roll wrapper flat, add 2 Tbsp. of cabbage mixture, 1 Tbsp. of pull pork and fold following the package directions, roll tightly. Use egg white mixture to seal the folds. Repeat with remaining supplies.
8. To fry egg rolls, place in the heated oil, fold side down for about 2 minutes then flip over and fry another 2 minutes until golden brown. Remove and let drain. Serve with a side of BBQ sauce or sweet and sour sauce.