

Pork Eggrolls
Yield: 12 Eggrolls

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Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
Pork			
	1 1/2 Pounds		Pork, Bone In Chop
		1 Tablespoon	VooDoo Chef Dust, to Season Chops
		1 Tablespoon	Oil, Olive
		1 teaspoon	Sesame Oil
Vegetable			
	230 g (8oz)		Cabbage, Nappa Shred
	60 g (2oz)		Carrots, Julienne
	30 g (1oz)		Green Onion, Sliced
		2 Tbs	VooDoo Chef Dust
		2 Tbs	Sesame Oil
		2 tsp	Ginger, Grated
		2 tsp	Garlic, Grated
12 Each			Eggroll Skins (Wrappers)
		1 oz Water	
		1 Quart	Oil, for frying

How to:

1. Season the pork with the VooDoo Chef Dust, let set at room temperature.
2. Heat a large pan over medium high heat. Add the EVO and Sesame Oil.
3. When the oil reaches the smoke point, add the pork chops.
4. Reduce heat to medium.

5. Cook until the pork reaches an internal temperature of 155°F. Remove from heat and let rest.
6. While the pork is resting prepare the Cabbage, Carrots, Green Onion, Ginger, and Garlic and place in to large bowl.
7. Season with the VooDoo Chef Dust and add the Sesame Oil.
8. Remove the pork from the bone, and chop into 1/4" pieces.
9. Add to the vegetables. Mix to fully incorporate.
10. Place 1/4 to 1/3 Cup of the filling on top of an Egg-roll skin.
11. Fold according to diagram (see below), using a touch of water dot the tip of the final fold to ensure the seal.
12. Once all are rolled, using a heavy-bottom fry in a heavy bottom pan fry the egg rolls preheated 350°F oil until golden brown.

