

Homemade Egg Rolls



RANDY'S EAT SHOP
Recipes that Rock!

- 2 teaspoons vegetable oil
- 1 pound ground pork or diced pork loin
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp ground pepper
- 1 tsp coarse salt
- 3 large garlic cloves, minced
- 1 tablespoon minced ginger root - skin peeled
- 3 cups coleslaw mix - chopped fine (16 oz bag)
- 1/4 cup sliced green onions - chopped
- 1 tablespoon soy sauce
- 1 tablespoon toasted sesame oil
- Egg roll wrappers
- Oil for frying
- Optional: Cilantro - 1 bunch chopped

Combine the ground or diced pork, garlic powder, onion powder, ground pepper, coarse salt, and minced garlic and thoroughly mix with your hands.

Heat the 2 teaspoons of vegetable oil in a large pan over medium high heat. Cook the pork, breaking it up into small chunks with a spatula. Brown until the pork is cooked through.

In a large bowl mix together the coleslaw, green onions, minced ginger root, soy sauce and toasted sesame oil. Add the cilantro if you opted for that green. Mix thoroughly and salt and pepper to taste. Taste the mix and add more soy sauce and/or sesame oil if you want a stronger flavor. Stir in the cooked pork and mix again.

Spoon approximately 2-3 tablespoons of filling onto each egg roll wrapper and fold according to the package directions. Have a small bowl of water ready to dip your finger in and use that to wet the lip of the egg roll wrapper to seal it shut as you roll it closed. Set aside on a cookie sheet or wax paper, sealed side down. Fill and roll all your wrappers.

Pour 1 1/2 to 2 inches of oil into a deep pot like a cast iron dutch oven. Heat the oil until it's shimmering but not smoking. With a pair of tongs, lay 3 egg rolls in the hot oil at a time. Be careful not to splash hot oil as you set the egg rolls in the pot. Keep an eye on your egg rolls — they will cook fast.

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When you see the wrapper brown in the oil up to the edge of the uncooked part of the wrapper, turn it over with your tongs. Check both sides and if they are the crunchy brown you want, pull them out. Lay them on your baking cooling rack lined with paper towel so the excess oil will drain off of your egg rolls.

Serve with a dipping sauce of your choice. Here's a homemade "Duck Sauce" that we like and can adjust to our taste and/or the taste of our guests if we are entertaining:

Dipping "Duck" Sauce

"Duck sauce" (the sweet, orange-colored condiment) is named because it was originally served as a dip for roasted duck in Chinese-American restaurants. Duck Sauce, as we know it today, is an American invention. It was created to appeal to American tastes. Despite the name, it is a fruit-based condiment used primarily for egg rolls and noodles.

- 1 cup orange marmalade
- 1 tablespoon rice vinegar
- 1 tablespoon apple cider vinegar
- 1 tablespoon + 2 teaspoons tamari (or soy) sauce
- 1/2 teaspoon powdered dry ginger
- 1/2 teaspoon Aleppo pepper
- 1/8 Teaspoon Cayenne pepper

Whisk all ingredients together in a small mixing bowl.

Enjoy! And remember, every day is Friday on the patio.

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