Homemade Egg Rolls

Ingredients

- 2 teaspoons vegetable oil
- 3/4 pound ground pork
- salt and pepper to taste
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- 3 cups coleslaw mix
- 1/4 cup sliced green onions
- 1 tablespoon soy sauce
- 1 teaspoon toasted sesame oil
- 12 egg roll wrappers
- 1 egg beaten
- oil for frying

Directions

1. Heat the 2 teaspoons of vegetable oil in a large pan over medium high heat. Add the ground pork and season with salt and pepper.
2. Cook, breaking up the pork with a spatula, until meat is browned and cooked through. Add the garlic and ginger then cook for 30 seconds.
3. Stir in the coleslaw mix and green onions. Cook until cabbage is wilted, about 3-4 minutes.
4. Stir in the soy sauce and sesame oil, then remove from heat.
5. Spoon approximately 2-3 tablespoons of filling onto each egg roll wrapper and fold according to package directions, using the beaten egg to seal the edges of the wrappers as you go.
6. Pour 2-3 inches of oil into a deep pot.
7. Heat the oil to 350 degrees. Fry 3-4 egg rolls at a time, turning occasionally, until browned all over, approximately 3-5 minutes.
8. Drain on paper towels, then serve with dipping sauce of your choice.