

STARTER & SNACK

Pork-Slaw Egg Rolls

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
215 min	20 min	195 min	24	\$0.99	226 kcal



If you want to add more dairy free recipes to your recipe box, Pork-Slaw Egg Rolls might be a recipe you should try. This hor d'oeuvre has 226 calories, 15g of protein, and 5g of fat per serving. This recipe serves 24. For 99 cents per serving, this recipe covers 15% of your daily requirements of vi...

Ingredients

- ☐ ¼ cup plus 2 tablespoons barbeque sauce
- ☐ ¼ cup black pepper
- ☐ 32 ounce packages egg roll wrappers
- ☐ 24 servings Vegetable oil or peanut oil, for frying
- ☐ 1 cup salt
- ☐ 24 servings Barbeque sauce, for dipping, optional
- ☐ ¼ cup celery, diced
- ☐ ¼ cup garlic powder
- ☐ 2½ pound boneless Boston butt roast or pork shoulder roast
- ☐ 2 tablespoons Paula's Butt Massage seasoning

☐ 16 ounce tri-color slaw mix

☐ 2 tablespoons sweet pickle relish

EQUIPMENT Bowl, Frying pan, Paper towels, Oven, Roasting pan, Aluminum foil, Dutch oven, Pastry brush

Method

- 1 *Butt Massage is a blend of paprika, garlic and onion powder
- 2 Preheat oven to 350 degrees F.
- 3 Line a roasting pan with heavy-duty aluminum foil.
- 4 Place roast in pan. Rub seasoning mixture over roast. Cover tightly with heavy-duty aluminum foil and bake for 3 hours, or until tender.
- 5 Let roast cool to touch and shred the meat with a fork. In a large bowl, combine 2 1/2 cups of the shredded pork (reserve any leftover meat for another use), slaw mix, celery, and pickle relish. In a small bowl, combine barbeque sauce and House Seasoning.
- 6 Pour over pork mixture, tossing gently to coat.
- 7 Place 1 egg roll wrapper on a clean flat surface with one corner pointing towards you. Using a pastry brush, lightly brush corners with water. Spoon 1/3 cup of pork filling in center of each egg roll wrapper. Fold bottom corner of wrapper over filling. Fold left and right corners over filling. Tightly roll filled end toward remaining corner, pressing gently to seal. The end result should look like an envelope.
- 8 In a deep-fryer or large Dutch oven, pour oil to a depth of 2-inches.
- 9 Heat the oil to 350 degrees F.
- 10 Fry egg rolls, in batches for about 2 minutes or until golden brown.
- 11 Drain on paper towels.
- 12 Serve with barbeque sauce.
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- 24 Serve with barbeque sauce.
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Nutrition per serving

	226 KCAL	15 g PROTEIN	5 g FAT	29 g CARBS
Saturated Fat				1.1 g · 7% of daily needs
Fibre				2.6 g · 10% of daily needs
Sugar				2.4 g · 3% of daily needs
Sodium				5,015 mg · 218% of daily needs
Cholesterol				31.8 mg · 11% of daily needs
Vitamin C				7 mg · 9% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/pork-slaw-egg-rolls-142782](https://www.whatsheate.com/pork-slaw-egg-rolls-142782)