

## **BBQ Egg Rolls**

*Recipe courtesy of Liz Burrell, Big Green Egg Culinary Center*

### **Ingredients**

- 1 lb. pulled pork
- 2 tbsp Big Green Egg Sweet Kentucky Bourbon Grilling Glaze
- 1 cup Big Green Egg Moppin' Sauce coleslaw
- 16 egg roll wrappers
- ¼ cup olive oil
- ¼ cup water for moistening the egg roll wrappers

### **Coleslaw**

- 1 cup finely shredded cabbage or slaw
- 3 tbsp Big Green Egg Traditional Moppin' Sauce Barbecue Baste
- 3 tsp sugar

### **Equipment**

Big Green Egg perforated cooking grid, half-moon or full sized OR Rectangular Drip Pan

### **Method**

Set the EGG up for indirect cooking with the convEGGor at 450°F/232°C. Place the perforated cooking grid or the rectangular drip pan on top of the grid.

Mix all the coleslaw ingredients together. Adjust to your desired flavor and set aside.

For the egg roll filling, combine the chopped pulled pork and the Sweet Kentucky Bourbon Grilling Glaze. With one corner of the egg roll paper facing you, fill the middle of the wrapper with one tablespoon of pulled pork and ½ tablespoon coleslaw. Fold the bottom corner up and away from you, and tuck each side corner tightly into the middle. Dip your fingers into water and moisten the eggroll wrapper on the corners until it sticks. Roll the bundle toward the top corner, dip your fingers in the water again and seal the egg roll tightly. Brush all sides of the egg rolls with olive oil.

Place the egg rolls on the perforated grid or the rectangular drip pan and cook for 15-20 minutes making sure to flip them at least once. The egg roll wrappers should be golden brown, adjust cooking time as needed. Remove and let rest for 5-10 minutes, Enjoy!

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