



## **Baked Pork Spring Rolls**

*makes 3*

- 1/4 cup cole slaw mix
- 1/4 cup ground pork, not all lean, cooked
- 1 scallion, finely chopped
- 1/2 teaspoon finely grated fresh ginger
- 1/2 teaspoon soy sauce
- 1/2 teaspoon toasted sesame oil
- 3 spring roll wrappers

Add all ingredients in a bowl and mix well with a fork.

Preheat oven to 400 degrees.

Lay spring roll wrapper flat and add 1 heaping tablespoon of mixture to the center of the wrapper. Wet finger and trace perimeter of wrapper. This will “glue” roll together at seams. Roll wrapper around the mixture, folding edges inward to close. If necessary, moisten finger with additional water to seal seams shut.

Place rolls on a baking sheet lined in parchment paper with the seam side down and bake for 10. Spray rolls with non-stick spray to help them crisp up when baked.

## **Sweet Soy Dipping Sauce**

- 1 tablespoon sugar, apricot jam or honey
- 1 tablespoon reduced-sodium soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon water
- 1/2 teaspoon sesame oil
- 1/8 teaspoon crushed red pepper flakes, optional

Add all ingredients to a bowl and stir until sugar is dissolved. Taste and adjust to liking.

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