



# BBQ SPRING ROLLS

Level: **Moderate**

Total: **45 min**

Yield: **30 rolls**

Active: **45 min**

*Soulful flavors of smoky, slow-cooked barbecue, chopped pork tender as a summer evening's breeze, mingling with the crisp freshness of spring veggies and herbs. These rolls are wrapped in rice paper, fried to golden perfection, and served with Dreamland's tangy BBQ sauce. It's a culinary journey where East meets South, creating a harmonious flavor explosion.*

## Ingredients:

- [1 pound Dreamland Chopped Pork](#)
- [2 cups Dreamland BBQ Sauce](#)
- 30 spring roll wrappers (approx. 2 packs)
- 1 medium white onion (diced)
- 3 garlic gloves (minced)
- 1 teaspoons fennel seeds
- 2 teaspoons dried rosemary
- 2 teaspoons cracked black pepper
- 5 tablespoons extra virgin olive oil

## Directions:

- 1.** Heat 2 tablespoon of olive oil in saute pan over medium heat. Add garlic and onion and saute until onion is translucent. Add pork, fennel, rosemary, and pepper and saute over heat for 15 minutes.
- 2.** Assemble spring rolls by placing a single wrapper on a clean dry surface. Using the tip of your finger, gently wet the edges of wrapper with water. Add 1 tablespoon of pork filling, lengthwise, to center of spring roll wrapper. Fold 1 edge of the wrapper over filling, then fold sides over, and finish rolling.
- 3.** Heat remaining oil in medium, hard-bottomed fry pan until oil reaches 325°F. Place a couple of spring rolls in the oil, making sure not to overcrowd the pan. Fry, flipping once or twice, until golden brown and crisp, about 4 minutes. Bring the oil back up to the correct temperature in between batches.
- 4.** Remove with tongs to a paper towel-lined plate. Let cool slightly before serving with warm Dreamland BBQ sauce, for dipping.