

# Pork Egg Rolls

Yield: 8 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sweet-and-sour-batter-recipe>

## Ingredients:

- 1/4 cup soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon light brown sugar
- 6 cups vegetable oil
- 1 napa cabbage about 2 1/2 pounds, thinly sliced
- 4 carrots medium, coarsely grated
- 4 garlic cloves minced
- 1 tablespoon fresh ginger grated
- coarse salt
- coarse salt and ground pepper
- 1 pound ground pork
- 6 scallions thinly sliced
- 16 egg roll wrappers 6 to 7 inches square
- 1 large egg lightly beaten
- sweet and sour sauce
- mustard

## Nutrition:

1. Calories: 1840 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 75 milligrams
4. Fat: 177 grams
5. Fiber: 4 grams
6. Protein: 19 grams
7. SaturatedFat: 16 grams
8. Sodium: 1030 milligrams
9. Sugar: 5 grams
10. TransFat: 5 grams

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