



BBQ Pork & Pimento Cheese Eggrolls

Yield: 10 cups

Ingredients:

Comeback Sauce:

- 3/4 cup Mayonnaise
- 1/4 cup HEINZ KETCHUP
- 1/4 cup HEINZ CHILI SAUCE
- 1 tablespoon Lemon Juice
- 1 teaspoon L&P WORCESTERSHIRE SAUCE
- 1/4 teaspoon Garlic Powder
- 1/4 teaspoon Paprika
- 1/2 teaspoon Dry Mustard
- 1/2 teaspoon Hot Pepper Sauce

Eggrolls:

- 1 pound Ground Pork
- 1 cup Carrot, julienned
- 1 cup Celery, julienned
- 1 cup Onion, sliced
- 4 cups Cabbage, shredded
- 1/2 cup KRAFT BBQ SAUCE-
- 10 each Eggroll Wrappers
- 12 ounces Pimento Cheese (see 12/27/21 recipe)

Directions:

1. Prepare the dipping sauce by mixing together all the ingredients and hold for service.
2. Over medium heat cook the ground pork until it begins to brown and is crumbled.
3. Add the carrot, celery and onion. Cook over medium heat for 5 minutes.
4. Add the shredded cabbage and continue to cook for 5 minute or until the cabbage begins to wilt.
5. Stir in the BBQ sauce and then remove from the heat and allow the mixture to cool completely.
6. Lay out the eggroll wrappers with the corners pointing towards you.
7. Place a tablespoon of the pimento cheese in the center of each wrapper. Top the cheese with a heaping tablespoon of the vegetable/pork mixture.
8. Bring the left and right corners of the wrapper to the middle of the filling. Dab a little water on the tips of these corners and along the edges of the flap away from you.
9. Roll the point closest to you up and over top of the filling and to the end of the wrapper.

Recipe and photo courtesy of Kraft Heinz