

Vietnamese Spring Rolls with Slow-Cooked Pork

Orange-Coriander Pork

2 pound boneless pork sirloin tip roast
1 teaspoon ground coriander
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1 medium yellow onion, cut into 1/4-inch-thick half-moons
1 large orange, cut into 1/4-inch-thick rounds (do not peel)
1 cup fresh orange juice
1 cup canned reduced-sodium chicken broth
2 tablespoons Thai or Vietnamese fish sauce or soy sauce
2 teaspoons finely chopped fresh ginger
6 garlic cloves, smashed under a knife and peeled

Sweet Plum Dipping Sauce

One 7-ounce jar (3/4 cup) sweet plum sauce (also called duck sauce)
1 1/2 teaspoons finely grated fresh ginger (use the small holes on a box grater or use a ginger grater)
1 tablespoon Thai or Vietnamese fish sauce or soy sauce

Assembly

One 8-ounce package (8-inch-diameter) rice spring roll wrappers (22 wrappers)
2 medium carrots, cut into matchsticks
1/2 seedless (English) cucumber, cut into matchsticks
1 medium red bell pepper, cored and cut into matchsticks
2 cups packed baby spinach leaves
About 1/4 cup mixed fresh mint and basil leaves

1. To make the orange-coriander pork, season the pork all over with the coriander, salt, and pepper. Add the orange juice, broth fish sauce, garlic and ginger to a 3 1/2- to 5-quart slow cooker. Scatter half of the onion and orange in the slow cooker, top with the pork, then the remaining onion and orange.
2. Cover and cook on Low until an instant-read thermometer inserted in the center of the pork registers 160°F, about 3 3/4 hours. Transfer the pork to a carving board and let rest for at least 15 minutes.
4. Meanwhile, to make the sauce, combine all of the ingredients in a small bowl.
5. Slice across the grain into very thin slices. Divide the slices into 22 portions.
6. To assemble the rolls, half-fill a wide bowl with warm water. Place a lint-free kitchen towel on the work surface. For each roll, soak 1 wrapper in the water until the wrapper is just pliable—it will soften more during rolling. Shake off the excess water and place on the towel. Fold in half with the fold running vertically to make half-moon shape. Place 1 portion of pork at the bottom of the wrapper, top with a few matchsticks of carrot, cucumber, and bell pepper, a couple of spinach leaves and a few herbs. Starting at the bottom, roll up the wrapper tightly. Place the roll on a platter and cover with a damp kitchen towel to keep the roll moist. The rolls can be made, covered with the damp towel and refrigerated, up to 2 hours ahead. Serve chilled with the sauce for dipping.