



LUMPIA RECIPE

INGREDIENTS

• 30 pieces spring roll wrappers • 2 cups cooking oil

Filling Ingredients:

• 1 ground pork • 1 onion minced • 1 carrot minced • 1 egg • 1 teaspoon garlic powder
• 1/4 teaspoon ground black pepper • 2 tablespoons parsley, chopped
• 1 tablespoon sesame oil • 1 1/2 teaspoons salt

INSTRUCTIONS

Combine all filling ingredients in a bowl. Mix well.

Place 1 1/2 tablespoons of the filling in a diagonal manner on one corner of the spring roll wrapper. Fold the sides and tuck in both ends.

Moisten the edge with water and then roll tightly.

Heat oil in a cooking pot. Deep fry lumpia using between low to medium heat for 8 to 10 minutes.

Remove from the pot. Serve with sweet and sour sauce for dipping.

