



Pork and Vegetable Lumpia

Level: Easy

Prep Time: 45 minutes

Serves: 8

Cooking Time: 1 hour



- 1 Tbsp. vegetable oil
- $\frac{1}{2}$ large white onion, chopped finely
- 2 cloves garlic, chopped finely
- $1\frac{1}{4}$ lbs. ground pork, at room temperature
- $\frac{1}{4}$ cup green onions, chopped
- $\frac{1}{4}$ cup celery, chopped finely
- 1 cup bean sprouts, rinsed and drained
- $\frac{1}{2}$ a small head of cabbage, chopped into thin slices
- 1 medium carrot, finely grated
- $\frac{1}{2}$ Tbsp. patis
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{1}{4}$ tsp. black pepper
- 1 (16 oz.) package lumpia pastry wrappers, left at room temperature to thaw
- 1 egg white
- Vegetable oil for deep frying, to fill at least 1 inch of a large pot

In a large pan, heat 1 Tbsp. vegetable oil until hot. Add the white onions and garlic to the pan and sauté for one minute. Add the pork and cook until completely cooked and browned. Next add the green onions, celery, bean sprouts, cabbage, carrots, patis, salt, and pepper. Stir while cooking for a few minutes, until the vegetables are semi-cooked. (Do not overcook vegetables.) Drain any oil or liquid from the pan. Let the pork mixture cool completely. When cooled, place a heaping $\frac{1}{4}$ cup of the pork mixture on one of the lumpia pastry wrappers and wrap the lumpia envelope style (see lumpia wrapper package for instructions). Lightly brush the end flap of the lumpia with some egg white to seal. Repeat to wrap the remaining lumpia, sheet by sheet. Deep fry in preheated hot vegetable oil (330°F~340°F), turning every so often, until all sides are crispy golden brown. Drain the lumpia standing upright (not laying down) in a deep dish lined with a paper towel OR on a wire rack positioned over a baking pan (best method for staying crispy). If desired, sprinkle a little salt on the lumpia while still hot. Serve hot with lumpia dipping sauce.

Lumpia Dipping Sauce:

- 1 cup apple cider vinegar
- $1\frac{1}{2}$ tsp. white granulated sugar
- 1 clove garlic, finely grated
- 1 tsp. patis
- Dash of black pepper & kosher salt
- 1 bay leaf
- 1 small carrot, finely grated

Mix all sauce ingredients well before serving with lumpia.