

Lumpia Shanghai

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 1 lb ground pork
- [ ] 1 cup carrots, finely chopped
- [ ] 1 cup green onions, finely chopped
- [ ] 1 cup onions, finely chopped
- [ ] 1 cup water chestnuts, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp oyster sauce
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1 pack (25-30 pieces) lumpia wrappers
- [ ] 1 egg, beaten
- [ ] Vegetable oil, for frying

Instructions

1. In a large mixing bowl, combine ground pork, carrots, green onions, onions, water chestnuts, garlic, soy sauce, oyster sauce, salt, and black pepper. Mix well until all ingredients are evenly distributed.
2. Take a lumpia wrapper and place a spoonful of the meat mixture at the center of the wrapper. Roll the wrapper tightly around the filling, tucking in the sides as you go. Use a bit of beaten egg to seal the wrapper.
3. Repeat the process until all of the filling has been used up.
4. Heat the vegetable oil in a large frying pan over medium heat. Once hot, add the lumpia rolls to the pan, making sure not to overcrowd the pan.
5. Fry the lumpia rolls for about 5-7 minutes or until golden brown, turning them occasionally to cook all sides.

6 Once cooked, remove the lumpia rolls from the pan and place them on a plate lined with paper towels to drain excess oil.