

LUMPIA

(lew-m-pia)

“There are so many variations for lumpia filling. Here is my basic recipe which tastes great on its own and even better dipped in fina’denne’.”

INGREDIENTS / DIRECTIONS

Set 1

6 cloves garlic, minced
1 c. chopped, yellow onions
2 lbs. ground turkey
1 lb. ground pork

Set 2

$\frac{3}{4}$ head of cabbage, shredded
2 $\frac{1}{2}$ c. chopped carrots
1 T. oil

Set 3

1 T. Yoshida’s sauce
2 T. oyster sauce
7 T. soy sauce
1 t. pepper
1 t. seasoning salt

Set 4

6 T. flour + 6 T. water, mixed
2 boxes lumpia wrapper

Tools: colander, large pot, pastry brush, small cup

1. In a large pot, sautee the garlic and onions. Add ground meat and brown. Stir continuously to get a fine crumble for the meat. Incorporate vegetables and cook to soften. Add dry and liquid seasonings. Adjust to taste.
2. Pour filling into the colander to cool and drain.
3. Once filling is cooled, separate lumpia wrappers. Spoon 4 tablespoons of the filling onto the nearest edge of the wrapper. Fold burrito style. Moisten the open edge of the wrapper with the flour paste.
4. Line up lumpia on a cookie sheet and allow to dry.
5. When dried, layer lumpia in a freezer bag separated with wax paper.
6. Freeze lumpia before frying.
7. On medium to medium-high, heat a pot of oil for deep frying.
8. Fry frozen lumpia till browned on the outside and cooked on the inside.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.