

# Lumpia

## Ingredients

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1 lb Ground Beef	1/2 t Salt
1 T Sugar	3 T Soy Sauce
6 clv Garlic (minced)	1 Onion (chopped)
1 Egg	1/4 c Flour (plus 3 tablespoons)
1 t Black Pepper	1/2 c Carrot (grated)
1/2 c Jicama (grated)	1/2 c Cheddar Cheese (shredded)
1 Celery Stalk (chopped)	2 T Water
50 Egg Roll Wrappers	2 c Vegetable Oil
2 Green Onions (chopped)	

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1. In a large bowl add beef, salt, sugar, soy sauce, garlic, onion, egg, 1/4 cup flour, black pepper, green onions, carrot, jicama, cheese and celery. Use a spatula to mix in a circular motion, until everything comes together and the beef feels elastic.
2. Place the lumpia wrappers on a plate and cover with a damp towel to prevent it from drying out. In a bowl mix 3 tablespoons flour and water. Mix well and set aside.
3. Cut the wrapper diagonally. Take a wrapper and lay it in front of you with the pointed edge facing up. Take a heaping tablespoon of filling and place it at the bottom middle. Shape the filling into a 5" log.
4. Fold the side corners over the filling then roll the filling parcel up so the folded edges are tucked in. Gently use your finger to press out any air bubbles and make sure the filling is sealed in tightly. Continue rolling up the filling until just before it is completely sealed.
5. Dab the upper corner with a small amount of flour paste with your finger, then fold the filling over to finish wrapping the lumpia. Set aside on a sheet pan and cover with damp towel. Repeat with the remaining filling and wrappers.

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6. Add the oil to a pot so that it comes up about 1". Heat over medium-high heat until it reaches 350 degrees. You can test with chopsticks, if the oil bubbles around it then the oil is ready.

7. Gently lower a few lumpia into the pot so they do not crowd the pot. Cook, flipping with chopsticks until all sides turn golden brown, about 4 minutes. Once lumpia are cooked transfer to a wire rack to cool. Serve with sweet chili sauce.