

A Potluck Festival of Asian Pacific Cuisine

Lumpia (Spring Roll)

Ingredients:

1/2 k. of ground lean pork	1 tbsp. of finely minced garlic
1/2 tsp. of finely grated ginger	1 onion, finely chopped
1-1/2 tbsp. of finely chopped onion	1/2 carrot, finely grated
1 tbsp. of light soy sauce	1 tsp. of salt
1/4 tsp. of pepper	1/2 tsp. of sesame seed oil
12-15 lumpia (spring roll) wrappers	

- ☼ Mix together all the ingredients, except the lumpia (spring roll) wrappers.
- ☼ Place one tbsp. of pork filling at the center of the wrapper. Take the side of the wrapper nearest you and roll toward the middle. When half-rolled, take the sides and fold them inward, then finish rolling away from you. Brush the edges with a little water to seal completely. Repeat until all the wrappers are filled.
- ☼ Heat wok or skillet. Pour in the cooking oil. When the oil starts to smoke, carefully lower the lumpia one by one. Do not overcrowd the skillet. Cook only 4 to 5 pieces of rolls at a time. Roll them in oil to brown evenly. Remove once they turn golden brown. Drain on paper towels.

Cut each lumpia into 2-3 pieces. Serve with sweet and sour sauce.

Additional recipes may be found on the BA Diversity Task Force website at
www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force