



SECOND HARVEST  
of SILICON VALLEY

# Crispy Golden Lumpia

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## Ingredients

1lb ground beef (or pork)  
1/2 cup shredded or finely diced carrots  
1/2 cup shredded cabbage  
2 or 3 cloves of garlic, minced  
1 small onion, finely diced  
1 tbsp soy sauce  
1 tsp garlic powder  
Salt and pepper to taste  
Lumpia wrappers or egg roll wrappers  
Frying oil (peanut or canola works best)  
1 egg mixed with 2 tbsp of water (for egg wash)

## Vinegar dipping sauce

1/3 cup white vinegar  
2 or 3 cloves of garlic  
Chili of your choice to taste (fresh, dried, or sauce)  
1 tbsp honey (optional for a sweeter sauce)

**Servings:** 30 lumpia rolls

**Prep Time:** 1 hr

**Cook Time:** 15 mins

**Total Time:** 1 hr 15 min

## Directions

### Cooking the Filling:

1. In a lightly oiled pan, sauté the carrots, cabbage, and onion. Cook until soft about 7-8 minutes. Add the garlic and cook until aromatic, another 1-2 minutes. Add the ground meat and cook thoroughly until browned, mixing the ingredients well.
2. Add soy sauce, garlic powder, salt and pepper.
3. Let filling cool before placing in wrappers.

### Filling the Wrapper:

1. Carefully peel lumpia wrappers or egg roll wrappers. Be sure to follow wrapper instructions on package.
2. Place 2-3 tablespoons of filling near the top of each lumpia wrapper, leaving about an inch of space on both ends.
3. Roll the wrapper over the filling tightly, tucking in the sides as you go.
4. Moisten the end corner with some egg wash, to keep the wrapper sealed and in place.

### Frying:

1. Deep fry or pan fry (in 1/2-1 inch of oil) until golden brown all around. Dip in your favorite sauce (sweet chili or vinegar) and enjoy!

### For Vinegar Dipping Sauce:

1. Crush the garlic and chop chili of your choice (if using), and place into vinegar. Let sit for 5-10 minutes to let vinegar soak up the garlic and chili flavor.