

Lumpia Appetizer

Recipe from www.fooddownunder.com

Servings: 30



Ingredients

- 1 lb Ground meat or poultry
- ¼ tsp Pepper
- 2 Cloves garlic, minced
- 1 Tablespoon Patis or soy sauce
- 1 large Onion, chopped
- 2 Tablespoon Flour
- 1 can (8 oz) water chestnuts, chopped
- ¼ cup Water
- 2 lb Bean sprouts
- 30 Lumpia wrappers
- 1½ tsp Salt
- Salad oil for frying

Cooking Method

In a saucepan, brown meat with garlic and onion. Add water chestnuts, bean sprouts, salt, pepper, and patis or soy sauce; cook for 2 minutes. Drain and cool thoroughly. Combine flour and water to make a paste. To make Lumpia, place 2 tablespoons filling on a wrapper. Fold nearest edge of wrapper over filling; fold left and right sides toward center. Roll tightly toward open edge. Seal with paste. Heat oil to 375° F. Fry Lumpia until golden brown; drain. Serve with Lumpia Dipping Sauce.