

WORLD FOOD & MUSIC CELEBRATION!

Filipino Lumpia (Pork Spring Rolls) with Sweet Chili Sauce

Chef Earvin Idio, Lumpia Co.

Lumpia Ingredients

2 lbs ground pork
3/4 cup jicama, chopped in food processor
3/4 cup carrots, chopped in food processor
1/2 cup shiitake mushrooms, chopped in food processor
5 garlic cloves, chopped in food processor
1 small onion, chopped in food processor
3/4 cup green onions, chopped
1 egg
2 tablespoons oyster sauce
2 tablespoons sugar (brown or white)
1 teaspoon salt
1 teaspoon pepper
2 packets of spring roll shells (each packet is 25 sheets)
1 cup egg whites (to seal the Lumpia)
vegetable oil, for frying

Lumpia Instructions

1. Chop green onions by hand. Process each additional vegetable separately in a food processor. In a large bowl, combine ground pork, jicama, carrots, mushrooms, cloves, onion, green onions, egg, oyster sauce, sugar, salt and pepper together. Mix thoroughly.
2. Cut spring roll wrappers in half into a triangle (wrappers will come in square shape). Lay down five sheets of cut triangles with the point away from you. Scoop about 1 ½ tablespoons of the pork mix on the wrappers, forming the mix in a breakfast sausage length in the middle of the triangle point. Fold both sides of the wrapper toward the center and then fold the bottom part of the wrapper, carefully rolling while pulling it very gently to ensure its tight. Before closing the seal, dip your finger in the egg whites and seal the end of the lumpia. Arrange the rolled Lumpia on a sheet tray about 1/2 inch apart.
3. Heat a large, deep skillet at medium-heat. Pour in 2 cups of vegetable oil. Heat until little bubbles begin to form. Make certain the oil is hot enough by dipping a corner into the oil. Fry the rolls in batches. Each side takes about 3-5 minutes. When it turns golden brown on all sides, remove and drain on paper towels. Let cool for 5 minutes. Serve or enjoy with steamed rice or garlic fried rice and sweet chili sauce. Makes 50 rolls.

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Sweet Chili Sauce Ingredients

2 cups water
1/4 cup rice vinegar
1 cup sugar
1/4 cup banana ketchup (found at Asian grocery stores or made at home)
2 large garlic cloves, smashed and minced
1 teaspoons red chili flakes
1/2 cup water
3 tablespoons tapioca powder

Sweet Chili Sauce Instructions

1. In a small saucepan, combine water, rice vinegar, sugar, garlic, and chili flakes. Heat mixture over medium heat, stirring to dissolve the sugar. Bring to a simmer for 5 minutes, add banana ketchup and stir with whisk. In a small bowl, mix tapioca powder and 1/2 cup water for your slurry.
2. After simmering for 5 minutes, slowly pour in the tapioca slurry, stirring with a whisk. The sauce will start to thicken up as you pour and whisk. Then bring the sauce to a boil for 1 minute, stirring constantly. If the sauce isn't as thick as you want, boil for another minute.

Kitchen Notes

- This sweet chili sauce keeps in the refrigerator for a couple of months; however, it will start to separate. Just shake or stir before reusing.
- Red chili flakes – you can adjust the amount of the chili flakes according to your likeness of spiciness.
- Tapioca powder – I like using tapioca powder to thicken sauces because it doesn't get into a big clump when refrigerated.