

10TH ANNUAL CULINARY WEEK

Anderson University Center
April 2-6, 2018

Following the way
food evolves as
populations migrate.

LUMPIA

Didi Riego de Dios
Yield: 8-12 servings

Ingredients

2.5 lbs ground pork
4 oz chopped yellow onions
4 oz chopped carrots

25 chopped leaves celery
3 tsp salt
1/2 tsp pepper

1/2 tsp garlic powder
60 lumpia wrappers
2 c. vegetable oil for frying

Method

Place a wok or large skillet over high heat, and pour in 1 tablespoon vegetable oil. Cook pork, stirring frequently, until no pink is showing. Remove pork from pan and set aside. Drain grease from pan, leaving a thin coating. Cook onion in the same pan for 2 minutes. Stir in the cooked pork, carrots and celery. Season with pepper, salt and garlic powder. Remove from heat, and set aside until cool enough to handle.

Place three heaping tablespoons of the filling diagonally near one corner of each wrapper, leaving a 1 1/2 inch space at both ends. Fold the side along the length of the filling over the filling, tuck in both ends, and roll neatly. Keep the roll tight as you assemble. Moisten the other side of the wrapper with water to seal the edge. Cover the rolls with plastic wrap to retain moisture.

Heat a heavy skillet over medium heat, add oil to 1/2 inch depth, and heat for 5 minutes. Slide 3 or 4 lumpia into the oil. Fry the rolls for 1 to 2 minutes, until all sides are golden brown. Drain on paper towels. Serve immediately.



FOLLOW THE FOOD