



Lumpia Shanghai

Ingredients

- 50 lumpia wrappers
- 3 cups cooking oil

Filling:

- 1 ½ lbs ground pork
- 2 onions, minced
- 2 carrots, minced
- 1 ½ tsp garlic powder
- ½ tsp ground black pepper
- ½ cup chopped parsley
- 1 ½ tsp salt
- 1 tbsp sesame oil
- 2 eggs, beaten

Instructions

1. In a large bowl, combine ground pork, onions, carrots, garlic powder, black pepper, parsley, salt, sesame oil, and eggs. Mix well until evenly incorporated.
2. Take about 1 to 1 ½ tablespoons of filling and place it on a lumpia wrapper. Spread the filling evenly, then fold the sides inward and roll from the bottom. Brush beaten egg on the top edge to seal the roll. Repeat until all filling is used.
3. Heat oil in a deep pot over medium heat. Fry the lumpia in batches until golden brown and they float to the surface, about 4–5 minutes.
4. Remove from oil and drain on a wire rack or paper towels to remove excess oil. Serve hot and enjoy!