

Tried and True
Recipes from the Fine Folks at:
Deejay's Smoke Pit Forums

<http://www.deejayssmokepit.net/>



DeejayDebi - Connecticut

Deejay's Smoked Pork Lumpia

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|--|--------------------------------|
| 3 lbs. Pulled Pork | 1 small cabbage shredded |
| 5 carrots slivered | 3 bags Beans Sprouts or 2 cans |
| 4 cups slivered mushrooms | 4 green onions, thinly sliced |
| 1/4 cup soy sauce or to taste | 1 teaspoon garlic powder |
| * Optional 3 eggs beaten | |
| 2 packs Lumpia wrappers (about 50) or Egg Roll Wrappers (you'll need them) | |
| Oil for frying, or as needed | |

NOTE: These are so good the family will burn their fingers to get at them!

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Heat oil in a large wok or skillet over medium heat. If using eggs cook, without stirring, until firmed up. Flip the eggs to firm the other side. Set egg aside to cool, and then chop up into small pieces.

Heat oil in a wok or large skillet over high heat. Stir in cabbage and carrots cook for 2 minutes to wilt. Add mushroom, pork, green onions, soy sauce, cooking until the vegetables soften, (about 6-7 minutes). Stir in sliced egg, then cool, (to touch).

While filling is cooling separate the Lumpia wrapper carefully so they don't split or tear. Lay on plate and keep covered with damp paper towel so they don't dry out!

To assemble the Lumpia, place a wrapper on lightly floured plate with one corner pointing towards you. Place filling (about 3 tablespoons) onto the bottom third of the wrapper. Fold the bottom corner over the filling and roll firmly to about the middle of the wrapper, then fold sides in toward

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center and finish rolling. Lumpia is normally thin egg rolls about the size of a mans finger but I like to stuff mine full!

Cover filled Lumpia with plastic wrap to keep from drying out.



Heat about oil in a wok or deep fryer until a pinch of wrappers fries immediately. Fry 3 or 4 at a time until golden brown, (about 5-6 minutes). Place on paper towels to drain.

NOTE: You can also use hamburger, chicken, turkey or any other meat for filling. Throw in a few Italian sausages for a real treat! They don't last long! They can also be frozen before frying for eating at a latter date. I often make a few hundred at a time to keep in stock because they are time consuming to make and go as fast as they come out of the pan!

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