



Homemade Lumpia



Ingredients:

- 1 tablespoon vegetable oil
- 1 medium yellow onion, minced
- 2 cloves garlic, minced
- 1 medium carrot, minced
- 1 teaspoon fresh ginger, grated
- 1 lb ground pork
- 12 oz water chestnuts, 1 can, minced
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 teaspoons soy sauce
- ¼ cup green onion, minced
- 2 tablespoons fresh cilantro, minced, plus more for garnish
- 1 ½ cups canola oil, for frying
- 25 Simex Springroll Wrappers
- 1 egg, beaten
- sweet chili sauce, for serving

Method:

1. Heat the oil in a medium pan over medium-high heat. Add the onion, garlic, ginger, and carrot. Cook for 4 minutes, or until the onion is slightly translucent.
2. Add the ground pork and cook for about 6 minutes, or until cooked through.
3. Add the water chestnuts, salt, pepper, and soy sauce. Stir for 2 minutes, and then mix in the green onion and cilantro. Remove the pan from the heat and let cool.
4. Heat about an inch of canola oil in a deep, medium frying pan until it reaches 300°F (150°C).
5. Lay out one lumpia wrapper in a diamond shape and spoon 2 tablespoons of filling at the bottom of the wrapper, leaving about an inch and a half of space from the bottom point.
6. Fold the bottom point over the filling, and then fold in the edges to create an envelope shape. Roll the wrapper toward the top point. Brush the top point with egg wash and finish the roll to seal the end.
7. Carefully place four to five lumpia at a time in the hot oil, frying each side for 1-2 minutes, or until golden brown. Note: If the lumpia is cooking too fast or burning, reduce the heat.
8. Remove the lumpia from the oil and drain on a wire rack or paper towels.
9. Sprinkle with a garnish of cilantro and serve with sweet chili dipping sauce. Optional: Cut lumpia in half.



Thai Sweet Chili Sauce (Nam Chim Kai)



Preparation Time: 5 Mins

Cook Time: 10 Mins

Servings: Four $\frac{1}{4}$ cups

Ingredients:

- $\frac{1}{2}$ cup rice vinegar (or white vinegar)
- $\frac{1}{2}$ cup white sugar (plus 2 tablespoons)
- $\frac{1}{4}$ cup water
- 3 tablespoons fish sauce
- 2 tablespoons sherry (or cooking sherry)
- 3 cloves garlic (minced)
- $\frac{1}{2}$ to 1 tablespoon dried crushed red pepper flakes
- 1 $\frac{1}{2}$ tablespoons cornstarch (dissolved in 3 to 4 tablespoons cool water)

Instructions:

1. Add the rice vinegar, sugar, water, fish sauce, sherry, garlic and dried crushed red pepper flakes (all but the dissolved cornstarch in cool water) to a small saucepot, and bring to a rolling boil, stirring.
2. Reduce heat to medium and lightly boil for 10 minutes, or until reduced by half, stirring occasionally. (Note white vinegar will be quite pungent as it burns off -- rice vinegar is less strong than regular white vinegar.)
3. Reduce heat to a simmer, and add the cornstarch-water mixture (the cornstarch/water mixture will thicken the sauce, and the sauce will go from cloudy to clear). Continue stirring occasionally to fully incorporate all ingredients, about 2 minutes.
4. Remove from heat and taste-test.
5. Use the sauce immediately, or refrigerate and use within one week.