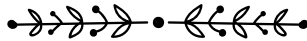


# Lumpia (Filipino Mini Egg Rolls)

*Submitted by Chiqui Sanchez, Our Lady of Good Counsel Catholic Church*



## INGREDIENTS:

In a bowl, mix:

- 2 lbs. of ground pork
- Slice of ham (cut into small pieces)
- 6 shrimps (deveined, cleaned, drained, and cut into small pieces)
- ½ small can of water chestnuts (drained and cut into small pieces)
- 3 or 4 dried mushrooms (soaked, drained, and cut into small pieces)
- 3 or 4 stems of green onions (cut into small pieces)
- 2 beaten eggs
- Minced garlic (optional)
- Soy sauce (to taste)
- Ground pepper (to taste)

## DIRECTIONS

1. Wrap about two tbsps. of mixture into individual egg roll wrappers (small square types).
2. May be fried immediately or frozen and fried later.

*Sweet and Sour Sauce:*

1. Bring to a boil 1 cup of white vinegar.
2. Add 1 cup of white sugar and boil slowly.
3. Add salt and pepper to taste.
4. Stir and cool off (mix should thicken).

