

LUMPIA

INGREDIENTS:

- 1.5 lbs ground pork
- 1 cup chopped carrots (1 medium carrot)
- ½ cup chopped parsley
- 1 cup chopped onion
- ½ cup chopped green onion
- 1/3 tsp sea salt
- ¼ tsp ground black pepper
- 2 Tbsp oyster sauce
- 2 Tbsp sesame oil
- 2 eggs (pre-scramble 1)
- 1 pack lumpia wrappers (about 50 pcs)
- Oil for frying

Directions:

1. Combine ground pork, carrots, parsley, onion, green onion, sea salt and black pepper in a medium bowl. Add oyster sauce, sesame oil, and 1 egg, mixing well between each. Mix until all ingredients well combined.
2. To wrap lumpia, prepare a ziplock bag with a snipped corner to be used like a piping bag for applying the lumpia filling into the wrapper. Lay a lumpia wrapper out on a plate, and gently squeeze the bag to apply filling onto wrapper. Roll it tightly, folding in the edges halfway through the roll. Apply scrambled egg with a pastry brush to seal the edges.**
3. Fry the lumpia in oil heated to 230°-250°F. Make sure the oil is deep enough to cover the entire lumpia roll while cooking. Cook a few at a time, making sure the lumpia is completely submerged in the oil. The low temperature ensures that the inside contents get fully cooked. Lumpia will float and be dark golden brown when done cooking.
4. Drain the oil from the lumpia by placing on a paper towel or strainer when finished.
5. Serve plain, or with sweet chili sauce or ketchup.

**You can prepare the lumpia in large batches and freeze it to fry from frozen in the future.

PANCIT BIHON GUISADO

INGREDIENTS:

- ½ lb noodles (cornstarch noodles)
 - ½ lb pork cut into strips – may use chicken breast also
 - ½ lb shrimp – peeled/deveined
 - 2 medium-sized carrots – strips
 - 2 stalks celery – sliced
 - ¼ cabbage – strips
 - 3 Tbsp soy sauce
 - 3 Tbsp oyster sauce
 - 1 med onion – strips
 - 1 tsp minced garlic
 - ¼ tsp ground black pepper
 - ½ tsp sugar
 - 4 c boiling water
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Directions

1. Fry the celery and carrots in cooking oil. Season with a little bit of oyster sauce, about 1 Tbsp. Set aside after a few minutes.
2. Fry the shrimp until just done and set aside with celery and carrots to add later. This prevents the shrimp from getting overcooked.
3. Add onions and garlic to the hot oil. Add the pork as onions are beginning to brown. Stir frequently for even cooking.
4. Add about 2 Tbsp of Oyster Sauce and 3 Tbsp of Soy Sauce to the onions, garlic, and pork. Lower the temperature and simmer until the pork is cooked thoroughly, about 10 minutes.
5. Add black pepper and mix thoroughly. Add ½ tsp sugar to enhance the salty flavor (Umami effect). Add 4 cups boiling water, strain out as much of the pork as possible and put it with your veggies and shrimp.
6. Add noodles to boiling seasoned water. Stir frequently to completely cook all noodles. Break up the noodle blocks as they cook. The noodles will absorb the water.
7. Add in the other cooked ingredients and mix well. Add cabbage just before removing from the heat.

For vegetarian option, omit shrimp and pork. After sautéing onion and garlic, add oyster sauce and soy sauce then 2 c water and 2 c broth. Season as desired.

Don't forget ½ tsp of sugar for the UMAMI effect!!