Crispy Filipino party rolls

(Filipino spring rolls)

Golden and crunchy on the outside, tender and flavorful inside, these little rolls have a habit of disappearing the moment they hit the table.

Country: Philippine Islands

Serves: 4-6

Ingredients
1 lb ground beef or ground pork
1 small onion, finely chopped
3 cloves garlic, minced
1 C shredded carrots
1 T soy sauce
1/2 t salt
1/2 t black pepper
25 lumpia or egg roll wrappers
oil for frying

METHOD
Heat a little oil in a pan.
Cook the onion until soft.
Add the garlic and cook until fragrant.
Stir in the ground meat and cook until no longer pink.
Add the carrots, soy sauce, salt, and pepper.
Cook a few minutes until the flavors blend.
Let the filling cool completely.
Lay out one wrapper with a corner facing you.
Place 1 to 2 T of filling near the bottom corner.
Fold the bottom corner over the filling.
Fold in the two side corners.
Roll tightly toward the top corner.
Moisten the top corner with water to seal.
Heat oil in a pan to medium-high.
Fry the lumpia until golden and crisp.
Drain on paper towels and serve warm.