



Celebrating Food, Art & Culture



VEGETABLE LUMPIA WITH FINADENE SAUCE GUAM

Servings: 8 (24 pieces)

Ingredients

For the vegetable lumpia

- 3 tablespoons canola oil
- 3 tablespoons garlic, finely chopped
- 2 tablespoons ginger, finely chopped
- 1 cup carrots, shredded
- 2 cups green cabbage, shredded
- 2 cups bean sprouts
- 1 cup scallions, thinly sliced
- 1 ounce chili paste
- 2 ounces soy sauce
- 1 ounce hoisin sauce
- 24 pieces spring roll wrappers
- 1 egg, beaten
- 2 cups oil, or just enough to cover the rolls for deep-frying

For the finadene sauce

- 1/4 cup white vinegar or 1/4 cup lemon juice
- 8 ounces cup soy sauce
- 2 ounces sweet soy sauce
- 2 ounces rice wine vinegar
- 2 ounces fresh lime juice
- 2 tablespoons scallions, chopped
- 2 teaspoons red pepper flakes

Directions

Heat 3 tablespoons of the canola oil in a skillet over medium heat. Add the garlic and ginger until aromatic, about 2 minutes.

Add the carrots and cabbage and stir-fry for about 3 minutes. Add the bean sprouts, scallions, chili paste, soy sauce and hoisin sauce. Mix everything and cook for 1 to 2 minutes until all the vegetables are tender but still retain some crunch.

Remove from the heat and place in a strainer or colander to drain all of the remaining liquid. Let cool completely.

To make the spring rolls, place about 2 tablespoons of the filling in 1 of the corners of the wrapper. Roll the corner with the filling (spreading it a little) toward the middle. Fold the sides inward to seal, then continue to roll until you have about 2 inches left of the wrapper.

Dip a brush into the beaten egg, and then brush the edges with the beaten egg to seal completely. Make sure it is tightly secured. Place the finished roll on a platter with the sealed side downward. Repeat until all the filling has been used.

Heat the oil in a deep pan until hot (it is ready when a tiny piece of bread dropped into the oil sizzles immediately). Fry the spring rolls in batches, avoiding overcrowding, for 3 to 5 minutes or until golden brown in color. Transfer to a tray lined with paper towels. Place the spring rolls upright to ensure proper draining.

For the finadene sauce

Add all ingredients to a mixing bowl. Mix until incorporated. Let sit for at least 1 hour. Cover and keep refrigerated.

Serve the lumpia with the finadene sauce and enjoy immediately.

Side dishes

- Red Rice
- Sautéed Bok Choy