

(36) Egg Roll Appetizer

12 lumpia wrappers, steamed soft
1 celery, shredded, cut about 2 inches long
6 oz ground pork
2 teaspoon salt
1 tablespoon sesame oil
1/3 cup oil for cooking
1 teaspoon white pepper powder
1/2 cup cornstarch powder
1 egg
Plum sauce
Sugar
Vinegar
Oil for deep fry

To prepare: Make batter with the recipe of sweet and sour shrimp batter. Dilute plum sauce with vinegar and sugar to taste.

1. Heat a wok with 1/3 cup oil until hot. Add salt and ground pork.
2. When the ground pork is done, add celery and mix well.
3. Cook and keep stirring until the celery is hot and done.
4. Sprinkle cornstarch powder and stir continually to make a filling.
5. Let the filling cool off completely.
6. Pick up a handful of filling and place in the center of a lumpia wrapper. Roll the wrapper with the filling and fold both sides to make a roll. Secure wrapper by applying egg white to the edge of the wrapper.
7. Heat oil to 275 degree in a big kettle. Dip egg roll into batter and deep fry to golden.
8. Serve egg roll by cutting it into small bit size chunks and dribble plum sauce over it.

Kwan's comment: Originally the Cantonese egg rolls have no batter and the filling is a mixture of ground meat, diced mushroom, strips cut carrot, shredded bamboo shoots with gravy. Served with Worcestershire sauce.