



Dan Gordon's Lumpia

1 lb. Pork loin sliced into 1" x ¼" strips
1 onion sliced into strips
½ cup chopped garlic
½ cup minced ginger
1 cup sliced cabbage
1 cup bean sprouts
¼ cup wood ear mushrooms
½ cup sliced shitake mushrooms (reconstituted dried shitakes even better)
1 can water chestnuts
¼ cup soy sauce
½ cup oyster sauce
½ cup Chinese rice wine
2 tablespoons corn starch
2 packs lumpia or egg roll wrappers
oil for frying

Marinate the pork in garlic, ginger, 1 tablespoon corn starch, soy sauce and rice wine for ½ hour. Heat wok over high flame Stir fry onion for a minute and then add pork. Stir fry for 4 minutes and then add remaining ingredients. Continue to cook for 3-4 minutes. Set aside to cool. Veggies should be crisp and meat cooked.

Assembly: Peel off one wrapper. Place 1/3 - ½ cup of mixture in the middle. Roll half way, then fold over sides and then continue to roll. Use a little water as glue to pinch everything closed to prevent wrappers from opening. Fry in 375 degree oil for 1-minute max on each side or until wrappers are crisp. Serve with a Gordon Biersch Märzen.