



Emu Lumpia

Crispy Filipino style lumpia filled with emu and vegetables. Serve with a sweet chili sauce, sweet and sour sauce, and/or a Filipino soy sauce based lumpia dipping sauce.

Ingredients:

1 lb gr. Emu
1 pkg lumpia wrappers thawed
1 small onion diced fine 3/4 cup
1/4 cup chopped green onion
1/4 cup carrot matchsticks
4 cloves garlic
1 TBS soy
Salt
Pepper
1/2 cup Water chestnuts chopped
1/2 cup Chopped green beans

Directions:

Sauté diced onions for two minutes in vegetable oil. Add garlic and carrots and sauté 1 minute. Add the ground emu and brown the meat and make it into crumbles. When the meat is browned and nearly cooked, add the water chestnuts and chopped green beans and stir fry another minute. Remove from heat and place the meat mixture into a bowl and cover with a towel or plastic wrap and allow to cool.

Once cooled, separate your lumpia wraps. Place about one tablespoon of the meat filling in the wrap off-center (close to the edge nearest you) and roll it starting with the edge closest to you, then fold in the sides and continue to roll, brush some egg white on the end of the wrapper to keep it sealed. Fry in about 1/2 inch of oil or deep fry.