

lumpiang shanghai (bulk recipe. yields about 40 rolls uncut.)

2 lbs. of ground meat (beef, pork, chicken, or combo)  
1/4 lb. shrimp (chopped to a chunky paste or food processed)  
5 cloves of garlic (minced)  
6 green onion (chopped)  
2 medium carrots (grated)  
1/2 8 oz. can water chestnut (finely chopped)  
1/4 cup soy sauce  
2 tbsp. rice vinegar  
2 tbsp. sugar  
1 tbsp. sesame oil  
2 tbsp. sesame seeds  
2 teaspoons white pepper  
2 packages of 8x8" spring roll sheets (any size is fine. get a few more packages if you go with smaller). i use Pamana brand lumpia wrappers or Menlo brand wrappers usually found in the frozen section of your local asian market. make sure you defrost the wrappers for at least an hour before you start.

use a food processor to chop your garlic, green onions, carrots, and water chestnuts. if processing shrimp, do it separately. combine meat, vegetables, and spices in a large bowl and mix together.

*carefully* separate each sheet of wrapper before you get to work. if it's your first rodeo, you are guaranteed to tear a few, so it's a good thing you got two packages.

have a small saucer of beaten egg to seal the egg roll. take 1-2 tablespoons of your meat mixture for each egg roll and start rolling.  
example here: <http://www.youtube.com/watch?v=TvP5sm8ICJY>

when you're ready to fry, cut each roll into thirds with a pair of kitchen scissors. deep fry in vegetable oil on medium heat until golden brown. place cooked rolls on a paper towel lined plate to soak up excess oil.

you will end up with way more lumpia than you can eat in one sitting. so freeze the rest of the uncooked rolls for a quick snack or finger food.

serve with a sweet chili sauce.