



**BRISTOL BAY**  
SOCKEYE SALMON

## SALMON LUMPIA



*Recipe by Gretchen Perez of Seattle, born in Manila, Philippines*

**Prep time: 30 minutes**

**Cook time: 20 minutes**

**Yield: 40-45 lumpia**

*Delightfully crunchy and with only a handful of ingredients, this Filipino dish can be pan fried or air fried and served with your favorite dipping sauce.*

### Ingredients:

- 16 ounces uncooked salmon, skin removed and cut into rough cubes
- 3 carrots, peeled and roughly chopped (about 6 ounces)
- 1 garlic bulb, cloves separated and peeled (about 10 cloves)
- 1/4 teaspoon freshly ground pepper
- 1/2 teaspoon salt
- 1 egg, lightly beaten
- 20-25 egg roll or lumpia wrappers
- 1 1/2 -2 cups vegetable oil, for frying

### Directions:

- 1** Place salmon in a food processor and pulse until finely minced, about 6 pulses. Place salmon in a mixing bowl. Add carrots and garlic to the food processor and pulse until finely chopped. Add carrots, garlic, pepper and salt to the mixing bowl and mix until well combined. In a small bowl, whisk the egg and set aside.
- 2** Start assembling the lumpia. Place a wrapper on a clean, dry countertop or cutting board. Spoon 1 1/2 tablespoons of the filling across the wrapper leaving a 1/2-inch space at both ends. Roll neatly; do not tuck in edges. The rolls should not exceed 3/4 inch in diameter. Keep the roll tight as you assemble. Moisten the other side of the wrapper with the egg to seal. Cut roll in half with kitchen shears or sharp knife; they should each be about 3 inches long. Repeat with remaining wrappers and filling.
- 3** Fill a large frying pan with about 1/2 inch of vegetable oil. Heat oil on medium high. Meanwhile, line a rimmed baking sheet with paper towels and place a cooling rack on top for the lumpia to drain when done frying.
- 4** When oil is 350F, gently place one-third of the lumpia in the pan using tongs. Fry for 2-4 minutes until golden brown on bottom. Turn over and fry for another 2-4 minutes. Place fried lumpia on the cooling rack. Bring oil back up to 350F and fry the remaining lumpia in two more batches. Serve lumpia immediately with your choice of dipping sauce.

### Air fryer instructions:

Heat air fryer to 375F. Spray trays with cooking spray and place lumpia on trays. Spray lumpia liberally with cooking spray. Place trays in air fryer for 4-5 minutes until lumpia start to turn golden brown. Remove trays and turn the lumpia over. Spray again with cooking spray and air fry for another 2-4 minutes until lumpia are nice and golden brown. Repeat with remaining lumpia and serve immediately.

Find more delicious wild sockeye salmon recipes at [www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).