



LETTUCE WRAPS

Subtle Asian flavors — as an appetizer or main dish. Yield: 3 cups filling

1 lb.	FLETCHER'S Ground Pork
1 tbsp.	vegetable oil
1 cup	fresh shiitake mushrooms, finely chopped
2	large garlic cloves, finely minced
1 tbsp.	ginger root, grated fresh
½ cup each	water chestnuts AND bamboo shoots, drained & finely chopped
6	green onions, thinly sliced
	iceberg or romaine lettuce leaves

MARINADE / SAUCE:

2 tbsp.	dry sherry/mirin or sweet white wine
2 tbsp.	oyster sauce
1 tbsp.	soy sauce
1 tsp. each	dark sesame oil AND corn starch

1. Combine sherry, soy & oyster sauces, sesame oil, and corn starch.
2. Finely crumble ground pork. Marinade with 1/3 of the marinade mixture and allow to sit for 15 minutes while preparing other ingredients.
3. In a non-stick skillet, heat oil on medium heat, sauté mushrooms, garlic and ginger. Stir and cook until softens, about 5 minutes.
4. Add ground pork to mushrooms and cook on medium heat until there is no hint of pink, and internal temperature reaches 160°F, about 15 minutes.
5. Add water chestnuts, bamboo shoots, green onions, and remaining sauce. Heat for 1 minute until thoroughly heated. Remove from heat.
6. Using about 1/3 cup mixture per lettuce leaf, fold in ends and sides, and roll up. OR, serve filling and leaves separately and let diners wrap their own.

TIPS:

- *Filling can be made ahead of time and refrigerated. Reheat in the microwave.*
- *To save time, choose pre-sliced, canned water chestnuts and bamboo shoots, and finely chop.*