



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Asian Lettuce Wraps (adapted from Rasa Malaysia)

Serves 4

I used a combination of ground pork and lean ground beef, but many recipes call for ground chicken. Use whatever lean ground meat you want.

Marinade:

2 tablespoons soy sauce
1 tablespoon dry sherry
½ teaspoon sugar
1 teaspoon cornstarch
1 green onion, finely chopped
chile-garlic sauce (optional)

Filling:

1 pound lean ground meat
1 tablespoon oil
1 shallot, minced
1 clove garlic, minced
1 tablespoon minced fresh ginger
5 ounces shiitake mushrooms, stems discarded, caps thinly sliced
1 (5-ounce) can water chestnuts, chopped
2 green onions, thinly sliced

1 small head of Boston or Bibb lettuce, leaves separated, rinsed, and dried

Dipping sauce:

2 tablespoons hoisin sauce
1 tablespoon soy sauce
1 tablespoon water
½ teaspoon sriracha (optional)

1. In a large bowl, combine all of the marinade ingredients. Add the ground meat; use a fork or your hands to coat the meat with the marinade, breaking up large chunks. Set aside for 15 minutes.
2. Heat the oil in a 12-inch nonstick skillet over medium-high heat until it flows like water when the pan is tilted. Add the shallot, garlic, and ginger; cook, stirring constantly, until fragrant, about one minute. Add the mushrooms and a pinch of salt and continue cooking, stirring occasionally, until the mushrooms soften. Add the chicken with its marinade and the water chestnuts; cook, breaking the meat into small pieces, until no pink remains, about 6 minutes. Stir in the green onions.
3. Combine all of the dipping sauce ingredients in a small bowl. Serve with the meat and lettuce leaves, filling the lettuce just before serving to prevent wilting.