

## CHICKEN LETTUCE WRAPS

Cooking sauce:

1/4 c. hoisin sauce

3 t. soy sauce

3 t. dry sherry

1 1/2 T. water

3 t. sesame oil

3 t. sugar

1 1/2 T. cornstarch

3 T. chili paste

1 t. cornstarch

2 t. dry sherry

2 t. water

1 t. soy sauce

salt and pepper to taste

2 pounds ground chicken

5 T. sesame oil

1 t. minced fresh ginger

2 cloves garlic, minced

2 green onions, minced, plus more for garnish

1 head iceberg lettuce, separated into leaves

store-bought, bottled Asian dipping sauce (opt.)

Mix all the ingredients for the cooking sauce together in a small bowl. Set aside.

In a medium bowl, combine the 1 t. cornstarch, sherry, water, soy sauce, salt and pepper, and the ground chicken. With your hands, work the ingredients into the ground chicken, while still keeping the ground chicken fairly broken up.

Heat a wok or a large skillet over medium-high heat. Add 4 T. sesame oil to the hot pan and heat until shimmering, but not smoking. Then add the chicken and cook for 5-7 minutes, or until cooked through. Remove from pan and set aside.

Add 1 T. sesame oil to pan. Add the ginger, garlic, and green onions to pan and stir-fry for about 30-60 seconds. Return chicken to pan. Add cooking sauce and simmer until thickened and hot.

Serve with lettuce leaves for wrapping, Asian dipping sauce, and additional, diagonally-sliced green onions.

Serves 4.

