

Lettuce Wraps

This recipe was provided by Connie Cheung. Connie states, "I like to make this when I have friends over. The night before, I make the sauce and refrigerate it, and also wash the lettuce 'cups' and put them in a big Ziploc bag. I also soak the mushrooms overnight to rehydrate them. Right before your company arrives, you can quickly cook up the ground turkey, and chop the water chestnuts and rehydrated mushrooms."

Ingredients

Head of iceberg lettuce

1.5 lbs ground turkey

1 cup dried shitake mushrooms, (rehydrate the night before, or fresh mushrooms may be substituted), diced

1 small chopped onion

2 cloves minced garlic

1-2 cans water chestnuts, chopped (optional)

Oil for frying (vegetable or sesame) – approximately 2-3 Tablespoons

Sauce #1:

¼ cup brown sugar

1 teaspoon rice wine vinegar

¼ cup soy sauce

Sauce #2:

2-4 teaspoons Siracha hot sauce

2 Tablespoons hot mustard

1 Tablespoon sesame Oil

½ cup white sugar

1 cup warm water

¼ cup soy sauce

¼ cup ketchup

2 Tablespoons lemon juice

¼ cup rice wine vinegar

Lettuce Wraps

Mise en place! (Everything in its place)

Directions

1. Prepare lettuce cups by cutting wide circle around base of core and remove. Carefully remove each leaf and rinse.
2. Mix ingredients for sauce #1 in small bowl. (This can be done the night before and refrigerated until ready to use.)
3. For sauce #2, use 1 quart container with tight fitting lid or small bowl. Begin by dissolving sugar in warm water.
4. Place remaining ingredients for sauce #2 in the container and shake thoroughly to combine ingredients, or whisk in small bowl. (This can be done the night before and refrigerated until ready to use.)
5. Heat oil in a large skillet and add chopped onion. Sauté until softened. Add garlic. Sauté approximately 2 minutes.
6. Add ground turkey and cook over medium heat until no longer pink.
7. When turkey is cooked through, add diced mushrooms. Stir in sauce #1.
8. Add ½ of sauce #2. Continue to cook until most of the liquid is absorbed.
9. Remove mixture from heat.
10. Serve turkey mixture with the lettuce cups so everyone can assemble their own wraps. Have chopped water chestnuts, extra sauce #2, and Siracha hot sauce available for guests to add to their wraps, as desired.

[Link to Video](#)