

Oriental Lettuce Wrap

1 tablespoon olive oil
Salt and white pepper to taste
1lb. Ground Turkey or Ground Chicken
1/2 cup minced shallots/and or red onions
4 cloves garlic chopped
2 tablespoons minced ginger
1 tablespoon hot Chinese mustard
1 teaspoon Chili Garlic Sauce
1/4 cup brown sugar
1 cup sprouts
1/2 cup soy sauce
1/4 cup green onions minced
1/2 cup Worchester sauce
1 can water chestnuts chopped
1 head of lettuce- iceberg

Sauce for wrap:

1/4 cup soy sauce
1 teaspoon mustard
3 tablespoons Worchester sauce
1 tablespoon brown sugar
1/2 teaspoon chili garlic sauce

Add 1 tablespoon of olive oil to the skillet, and add the shallots/red onions and saute' stirring, until clear or soft about 4 minute. Stir in ground turkey and saute' for another 6-8 minutes.

Next add ginger and garlic and sauté 2 minutes . Next add Brown sugar , Chinese mustard , Soy and Worchester sauce about 4 minutes. Lastly add chili garlic sauce, water chestnuts sprouts and green onions and stir and toss for 2 minutes .Salt and White pepper to taste. Turn down to simmer. Make sauce for wraps

Core out the center of the Iceberg lettuce and peel away individual whole leafs .Cut into half pieces and place on serving tray .

After bringing hot dish and leafs to table, spoon mix into leaf and add sauce and roll up like a burrito to serve.