

Pork Lettuce Wraps | Pork San Choy Bau

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 40 minutes

Chef's Notes

- Ground chicken can be substituted for ground pork.

San choy bau is typically served as an appetizer. To turn this into more of a substantial meal, add a bit of steamed rice to the wrap (or serve on the side). Season with more sambal oelek or soy sauce to taste.

Step 1: Preparing Your Mise en Place

- 3 cloves garlic
- 2 tbsp fresh ginger
- 4 green onions
- 1 red pepper
- 1 can water chestnuts (8 oz; see note)
- 1 small head iceberg lettuce

To prepare your mise en place, crush the garlic and finely mince the ginger. Finely chop the green onions. Cut the red pepper into small dice. Drain the water chestnuts and cut into small dice. Remove the leaves from the lettuce and keep whole. Rinse and pat dry. Set everything aside.

Note: If you can, use fresh water chestnuts. They are superior in flavor and texture. To prepare the water chestnuts, simply cut off the top and bottom and peel the exterior with a vegetable peeler. Place into cold water to prevent them from oxidizing. Drain and dice just before using.

Step 2: Making the Sauce

- 2 tbsp soy sauce
- 2 tbsp oyster sauce
- 2 tbsp dry sherry or Shao Hsing rice wine
- 1 tsp sambal oelek (or to taste)

To make the sauce, simply mix the ingredients together in a small bowl and set aside.

Step 3: Cooking the Mirepoix

- 1 tbsp peanut oil (or grapeseed)
- 1 tsp dark sesame oil
- 1 lb lean ground pork*

To start the dish, heat a large, non-stick fry pan over medium heat. Add the oils, followed by the ginger, garlic and green onions. Stir and cook the aromatics for a couple of minutes, taking care not to burn the garlic.

Step 4: Cooking the Pork

Add the ground pork and break up any big lumps with a wooden spoon. Continue to cook until the pork lightly browns, about 10 to 15 minutes or so.

Step 5: Adding the Vegetables

Once the pork is lightly browned, add the red pepper and water chestnuts. Let cook for a minute or two.

Step 6: Adding the Sauce

Next, add the sauce and stir to combine. Let simmer for a few minutes, until the liquid reduces and thickens. Turn the heat to low and keep warm.

Step 7: Serving the Lettuce Wraps

- 1 green onion (garnish)

To serve the lettuce wraps, scoop a bit of the pork mixture into a lettuce cup. Slice the green onion on the bias and sprinkle over top, if desired. Serve with additional sambal, if desired.