
Lettuce Wraps

From the Kitchen of Brett Broussard

8 shiitake mushrooms
2 teaspoons sherry
2 teaspoons water
1 teaspoon soy sauce
1 teaspoon cornstarch
1 1/2 chicken breasts or thighs
5 tablespoons vegetable oil
1 teaspoon ginger
2 cloves garlic
2 green onions
8 ounces bamboo shoots, chopped
8 ounces waterchestnuts, chopped
2 small dried chilis (optional)
1 package Chinese cellophane noodles
Iceberg lettuce
2 tablespoons oyster sauce
1 1/2 tablespoons water

1 tablespoon sherry
1 tablespoon soy sauce
1 tablespoon hoisin sauce
2 teaspoons cornstarch
1 teaspoon sugar
1 teaspoon sesame oil

Combine all ingredients to make the sauce (below Iceberg lettuce). In a separate bowl, combine sherry, water, soy, cornstarch, salt, pepper, and chicken. Stir together until chicken is well coated.

Heat a large skillet (wok) and add 3 tbsp. oil. Add the chicken mixture and fry for 3 minutes and remove.

Add 2 more tbsp. oil and add the ginger, garlic, green onion, and optional chilis. Cook quickly, about 1 minute. Add the mushrooms, bamboo shoots, and water chestnuts and cook 2 minutes. Return chicken to the pan and add the sauce. Cook until the sauce thickens.

Add noodles to the lettuce wrap and roll with chicken mixture.