

---

# 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**  
**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, chicken. Stir together until chicken is well coated. Heat a large skillet and add 3 tablespoons of oil. Add the chicken mixture and fry for 3 minutes and remove. Add 2 more tablespoons of oil and add the ginger, garlic, green onions, and 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 sauce thickens. Add noodles to the lettuce wrap and roll with chicken mixture.

---