



Savoir Pair

Ground Turkey Lettuce Cups (serves 6)

(adapted from a epicurious.com Chinese Turkey in Jade recipe from Gourmet April 1998 I found online years ago when trying to make something delicious with ground turkey. It was a winner. PLEASE DO NOT skip the fresh mint and cilantro. They completely make the flavor profile totally unique. My kids often ask for this, and we've served it to guests too, who always ask me for the recipe. The only hard part is the chopping. It's fun to eat!)

an 8-ounce can water chestnuts

1/2 cup snow peas or sugar snap peas, if found more easily

4 scallions

3 heads Bibb or Butterhead lettuce

1 pound lean ground turkey

2 teaspoons honey

4 tablespoons soy sauce

3 tablespoons seasoned rice vinegar

2 tablespoons minced garlic

3 tablespoons finely grated peeled fresh gingerroot

1 tablespoon Worcestershire sauce

1/2 cup water

1 1/2 tablespoons sugar

2 teaspoons cornstarch

2 teaspoons vegetable oil

1/2 teaspoon Asian sesame oil

Accompaniments:

1 cup packed fresh mint sprigs

1 cup packed fresh cilantro sprigs

2 cups cooked white rice

Soy sauce, Chinese hot mustard, Siracha for sprinkling

Rinse and drain water chestnuts and coarsely chop. Diagonally cut snow or sugar snap peas into 1/2-inch-wide pieces and chop scallions. Wash, spin dry, and separate lettuce leaves.

In a bowl with your hands mix turkey, 1 teaspoon honey, 1 tablespoon each soy sauce, vinegar, and garlic, and 2 tablespoons gingerroot until just combined. Marinate turkey mixture 15 minutes.

In a small bowl whisk together Worcestershire sauce, water, sugar, cornstarch, and remaining teaspoon honey, 3 tablespoons soy sauce, and 2 tablespoons vinegar. In a wok or large non-stick skillet heat vegetable oil over moderately high heat until hot and sauté turkey mixture, stirring and breaking up lumps, until just cooked through, about 3 minutes. With a slotted spoon transfer turkey mixture to cleaned bowl. In wok or skillet stir-fry remaining tablespoon each garlic and gingerroot 15 seconds. Add water chestnuts and stir-fry 15 seconds. Add turkey mixture, soy-sauce mixture, snow or sugar snap peas, and scallions and stir-fry until sauce is thickened and snow or sugar snap peas are tender, about 3 minutes. Remove wok or skillet from heat and stir in sesame oil and salt and pepper to taste.

Serve family style at table with lettuce leaves, rice, meat mixture, and accompaniments. We like to take a lettuce leaf and spread a small amount of rice on it, add some turkey mixture, and add mint and cilantro leaves on top. Ladle a slurry of soy sauce, Chinese hot mustard, and Siracha on too, if you like it spicy like we do.

Tonight's Wine Pairing: approximately \$25 Dr. Loosen Bernkasteler Lay Kabinett 2021

<https://www.wine.com/product/dr-loosen-bernkasteler-lay-kabinett-2021/1179570>

Other Favorites:

Zojirushi Rice Cooker and Warmer