

Pork Lettuce Wraps with Pickled Ginger Vinaigrette

Rose Product used: Ground Pork

Ingredients:

Balsamic Molasses Marinade:

- 1 lb. Rose lean ground pork
- 1 cup julienned shiitake mushrooms
- 1 tablespoon minced ginger
- 1 tablespoon minced garlic
- ½ cup chopped water chestnuts
- 1 tsp. sambal oelek chili sauce* (or your favorite)
- ¼ cup oyster sauce
- 3 tablespoons chopped fresh cilantro

*Available at Asian markets

Pickled Ginger Vinaigrette:

- 1 cup mayonnaise
 - ½ cup chopped pickled ginger
 - ¼ cup rice vinegar
 - 3 tablespoons chopped cilantro
- 2 heads bibb lettuce leaves separated, washed, dried

1. Heat large skillet over medium-high heat. Cook pork until browned. Stir in mushrooms, ginger, garlic, water chestnuts and chili sauce; cook about 5 minutes or until vegetables are tender. Remove from heat; stir in oyster sauce and 3 tablespoons cilantro.

2. To make the pickled ginger vinaigrette, mix all ingredients until well blended.
3. To serve, serve pork mixture in lettuce cups with pickled ginger vinaigrette on the side.



Recipe by Chef Kenny J. Gilbert



Rose Packing Company