



bit spicy

Korean pork in lettuce, New York-style

This simple dish is full of flavour and, if you don't add any fresh chillies, a real winner for everyone! Wrap the pork and rice in a lettuce leaf and eat with your hands! **serves 4-6**

- 500g pork mince
 - 2 tbsp sesame oil
 - 1 tbsp brown sugar
 - 2 tbsp each of fish sauce, soy sauce & oyster sauce
 - 1 tsp ground white pepper
 - 1 tbsp grated ginger
 - 4 cloves garlic, crushed
 - 1 large shallot or small onion, finely chopped
 - 2 tbsp crunchy wholenut peanut butter
 - 4 tbsp lime juice
 - a handful each of fresh coriander and mint, finely chopped
 - 8-12 leaves from a gem or iceberg lettuce
 - 500g cooked sticky rice, kept warm
 - small fresh chillies, finely chopped (optional)
 - to serve: sesame seeds, chopped roasted peanuts (optional)
1. Mix together the sauces, ginger, peanut butter, pepper and sugar.
 2. Heat the oil in a wok and fry the pork until brown. Add the garlic and shallot and cook briefly.
 3. Add the sauce mixture and cook for a couple of minutes, then add lime juice to taste. If it is looking dry, add some water, but you do not want this to be sloppy!
 4. Stir in the fresh herbs and optional peanuts.
 5. Place a spoonful of rice in a lettuce leaf, add a spoonful of the pork and garnish with sesame seeds and chillies if required.