

# Pork with Garlic Chives in Lettuce Cups

Recipe by Lynne Char Bennett

6 SERVINGS

Though this Chinese-style pork filling would be at home in a steamed dumpling or pot sticker, here it is served in a lettuce wrap, which is faster and easier than folding a dumpling – and saves a few calories as well.

1 pound lean ground pork  
1¼ teaspoons Asian-style toasted sesame oil  
4 teaspoons Asian fish sauce  
2 tablespoons soy sauce  
3 large dried shiitake mushrooms  
3 to 4 fresh water chestnuts (see Note)  
4 to 5 ounces Chinese long beans or haricot verts  
3 ounces Chinese green garlic chives  
1 tablespoons canola oil  
½ teaspoon oyster sauce  
½ teaspoon Sriracha hot sauce, or to taste  
1 to 2 small limes, zest and juice (as needed)  
1 large green onion, thinly sliced on the diagonal, about ⅓ cup  
1 teaspoon cornstarch mixed with 1 tablespoon cool water  
Kosher salt to taste  
2 heads butter lettuce, leaves cleaned and separated  
Chopped cilantro to garnish



1. Mix pork with 1 teaspoon sesame seed oil, 1 teaspoon fish sauce and 2 teaspoons soy sauce. Cover and refrigerate.
2. Rehydrate the shiitakes in hot water to cover. When softened, cut off and discard the tough stems; rinse off any remaining grit and finely dice the mushrooms (you should have about ⅓ cup). Strain mushroom soaking water through a coffee filter, and reserve it.
3. Peel water chestnuts and chop finely (you should have about ⅓ cup), then place in cool water to cover; set aside. Cut beans crosswise into ¼- to ⅜-inch pieces. The recipe can be prepared ahead to this point.
4. Pick through garlic chives to remove any that are not pristine; rinse, then cut crosswise into ¼- to ⅜-inch pieces.
5. Add the canola oil to a skillet or wok over medium-high heat. When the oil shimmers, add the pork, breaking it into small pieces with a wooden spoon, and cook until no pink remains. Transfer to a bowl.
6. Discard most of the oil from the skillet, leaving just enough to coat. Add beans and mushrooms, and cook briefly, just until the beans start to turn dark green but still retain crunch, about 30 seconds.
7. Return the pork to the pan, along with the remaining 3 teaspoons fish sauce, 4 teaspoons soy sauce, ¼ teaspoon sesame oil, the oyster sauce, Sriracha and 1 tablespoon lime juice. Add green onion and garlic chives; cook briefly to reheat pork, and slowly stir in cornstarch slurry to thicken.
8. Add reserved mushroom water if needed for desired consistency. Stir in water chestnuts and a couple pinches of lime zest, then taste. Season with salt, lime juice and lime zest, as desired.
9. To serve, spoon 1 to 2 tablespoons pork into lettuce cups; garnish with cilantro if, if desired.

**NOTE** Do not use canned water chestnuts. If you can't find fresh water chestnuts, substitute ½ cup minced fresh jicama

**WINE**            Select a dry rose or the 2008 Domaine du Bel Air Jour de Soif Bourgueil (\$17) for everyday; company will enjoy the 2008 Lang & Reed North Coast Cabernet Franc (\$22). A rich, creamy Chardonnay is a surprisingly good match. The 2007 Chasseur Sangiacomo Green Acres Hill Sonoma Coast Chardonnay (\$48) would be worth a splurge.

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“Pairings”            A red that works with green garlic chives

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Photograph by Craig Lee