

# Chicken Stir Fry Lettuce Cups with Sweet Chili Jam

Serves 6-8 or 12-15 individual lettuce cups

## Ingredients:

1 T Canola oil  
1 LB chicken thigh meat, trimmed of excess fat and chopped  
2½ oz. light soy sauce  
1 ounce granulated sugar  
1 t. white pepper  
1 oz Hoisin Sauce  
½ oz. Chili Sambal Sauce  
1 oz. chopped garlic  
10 leaves of Thai Basil (preferably, but Basil will do)  
3 oz. cashews, dry roasted and coarsely chopped  
1 oz corn starch  
12-14 leaves of the freshest Bibb lettuce, chilled very cold  
Sweet Chili Jam

## Procedure:

Make the marinade. Combine the chopped chicken, only 2 of the 2½ ounces of soy, the Hoisin, Chili Sambal sauce, garlic, basil, white pepper, corn starch and sugar in a large bowl and mix well with spatula, beating the mixture against the side of the bowl to tenderize further. Marinate for 1 to 12 hours.

To cook the mixture, heat the Canola oil in a large, non-stick skillet or wok until it begins to show smoke. Add the chicken mixture and stir-fry until nicely browned and cooked through, about 4-5 minutes. Add the cashews, the remaining ½ oz. soy sauce, stir and cook for 1 minute more.

Place 2-3 tablespoons of the warm mixture in thoroughly chilled lettuce cups, top with Sweet Chili Jam and serve.

## Sweet Chili Jam

2 T chopped garlic / 1 t. chili flakes / 1 red bell pepper, minced very small / 1 cup rice vinegar / 1 cup sugar / 1 cup water / ½ T salt / 1 bunch mint, leaves only, chopped

Mix the ingredients, except the mint, in a saucepan, bring to a boil, reduce heat and simmer until it has reduced to a syrupy consistency. Cool the sauce and then add mint.

Bon Apetit!

Brian Whitmer – Executive Chef  
Kyle Barker – Sous Chef



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Order of Chicken Stir Fry  
Lettuce Cups with Sweet Chili Jam!!**

**Expires: August 24th, 2009**