



## Beef Lettuce Wraps

½ cup soy sauce  
½ cup rice vinegar  
2 TBS Hoisin sauce  
1 chili pepper – seeded, membrane removed, chopped  
1 TBS minced garlic  
1 TBS minced ginger  
2 pounds flank steak – thinly sliced into 2- inch thin strips  
4 oz. canned bamboo shoots – thinly sliced  
4 oz. water chestnuts – thinly sliced  
Peanut oil  
2 small carrots – julienne  
Chopped scallion greens  
Chopped cilantro leaves  
Iceberg lettuce cups

Mix the soy sauce, vinegar, Hoisin, chili pepper, garlic and ginger in a bowl. Pour over the meat and coat well. Cover and refrigerate overnight.

Heat a wok with some peanut oil. Cook beef in batches. Return all beef to wok and add water chestnuts, bamboo shoots and carrots. Cook for a few minutes until carrots are crisp.

Fill a lettuce cup with beef. Top with scallion greens and cilantro. Serve and enjoy!