

Lettuce Wraps

1 pound (approximately 1/2 a kilo) ground beef
1 medium onion, peeled, and chopped
2-3 tablespoons canola oil
1-2 cloves garlic, crushed
1 teaspoon ginger, finely chopped or crushed (frozen or fresh)
2 tablespoons soy sauce
2 tablespoons teriyaki sauce
1 tablespoons sesame oil
2 tablespoons vinegar (rice vinegar or cider)
1 carrot, peeled and grated or julienned
handful of roasted peanuts, skins removed and lightly chopped or broken into halves

washed and dried lettuce leaves of your choice (try to find tender ones for better eating)

Directions:

In the oil, sautee the onion till lightly browned and add the ground beef, cutting and sauteeing with a fork or spoon, cooking into crumbles until no longer pink and cooked through. In another pan, combine the garlic, ginger, soy sauce, teriyaki sauce, sesame oil and vinegar, stir and cook just till hot about 2 or so minutes. Add the beef and onion mixture and cook briefly together till the beef absorbs the sauce but is still moist. If eating immediately, divide the lettuce leaves on to plates and scoop the beef mixture (serve this off the pan or room temp) onto the leaves, sprinkle with the carrot and the peanuts. Good as either an appetizer or a light main dish.