

Thai Larb

- 3 tablespoons fish sauce
- 2 ½ tablespoons sugar
- 2 tablespoons fresh lime juice
- 1 ½ tablespoons Sriracha Garlic-Chile Sauce
- 1 pound ground raw turkey or chicken
- 2 tablespoons vegetable or peanut oil
- ¼ cup chopped green onions
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh basil
- 1 ½ teaspoons grated fresh ginger
- 1 ½ teaspoon minced fresh jalapeno pepper
- 25 small Boston or Bibb lettuce leaves

1. In a large bowl combine fish sauce, sugar, lime juice and garlic-chile sauce, stirring until sugar dissolves. Add ground turkey or chicken, mix well.
2. In a large non-stick skillet heat oil over medium-high heat. Add turkey or chicken mixture. Use a wooden spoon to break up any chunks of turkey or chicken. Cook until turkey or chicken is no longer pink. Remove from heat; drain off fat. Let cool.
3. When turkey or chicken mixture is cool, add green onions, cilantro, mint, basil, ginger and jalapeno pepper, mix well. Let mixture stand while you rinse and pat the lettuce leaves dry.
4. To serve, pile a small amount of the turkey or chicken mixture onto each lettuce leaf.

Makes 25 pieces