

◆ HANDLEY WATER TOWER WHITE ◆

SPICY CHICKEN IN LETTUCE LEAVES

2 Tablespoons peanut oil
2 shallots, minced
4 cloves garlic, minced
½ pound chicken or turkey, ground
2 Tablespoons brown sugar
juice and zest of 1 lemon
2 Tablespoons Thai fish sauce
1 Tablespoon fresh ginger, minced
2 Tablespoons dry roasted peanuts, finely chopped
salt to taste
Butterhead lettuce leaves (about 30 inner leaves)

Toppings:
minced lemongrass
minced fresh ginger
minced scallions
chopped cilantro and/or mint leaves

over please 🍴 🍷

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In a wok or large sauté pan, heat oil until hot. Add shallots and sauté until golden. Add garlic, sauté 1 or 2 minutes longer. Add chicken or turkey, sauté 5 minutes. Add sugar, fish sauce, lemon juice, and zest. Cook until liquid is nearly gone. Add ginger and peanuts, cook 2 minutes longer. Adjust seasonings, if desired. Mixture could be salty.

To serve, place 1 or 2 Tablespoons of chicken mixture on a lettuce leaf, add toppings.