

Ginger beef lettuce wraps

¼ C plus 1 T shoyu
2 T mirin
3 T dry sherry
2 T minced garlic
1 T cornstarch
1 lb sirloin, sliced thin (or chicken)
2 tsp sesame oil
1 T sugar
1 T peanut oil or vegetable oil
Ginger
1 ½ C sliced snow peas, cut into thirds
2 T chopped peanuts
1 head butter lettuce

Combine 1 T shoyu, 1 T mirin, 1 T sherry, 1 T garlic and cornstarch in medium bowl. Add beef and stir well. Combine remaining shoyu, mirin, sherry and sesame oil and sugar in small bowl. Heat peanut oil over high heat. Add ginger and garlic, cook 30 sec. add beef and snowpeas and cook stirring til beef is no longer pink. Add sauce mixture and cook, stirring. Serve in bowl and top with peanuts. Wrap in lettuce leaves.