

Chao Ji Song

(Minced Chicken in Lettuce Cups)

Prepared by Pennee Parker

This dish is based on a famous Cantonese recipe for squab. Makes 6

- 5 Chinese dried black mushrooms
- ½ lb. Boneless, skinless chicken breast
- ½ lb. Boneless, skinless chicken thighs
- 3 Tbsp. Peanut oil (minced garlic optional)
- 1 tsp. Minced peeled ginger
- 1 Tbsp. Shaoxing
- Freshly ground white pepper
- 1 oz. Virginia ham, minced
- 2-3 Tbsp. Oyster sauce
- 2 scallions, white part only, trimmed and minced
- ½ cup drained whole canned water chestnuts, finely chopped
- 6 iceberg or bibb lettuce leaves
- 1 Tbsp. Soy sauce (optional)
- 1 tsp. Chili & garlic paste (optional)

Soak mushrooms in a medium bowl of hot water, covered, until soft, about 1 hour.

Meanwhile, finely chop chicken breast and thighs with a sharp cleaver or knife and set aside.

Remove mushrooms from soaking water and trim off stems. (Discard water and stems.)

Finely chop caps and set aside.

Heat oil in a wok or non-stick skillet over high heat.

Add ginger and stir-fry until fragrant, about 10 seconds.

Add chopped chicken and stir-fry, breaking meat up with a metal spatula, until no longer raw, about 1 minute.

Add Shaoxing, season to taste with white pepper, then add ham, mushrooms, and oyster sauce (and optional soy sauce & chili-garlic paste) and stir-fry for 2 minutes.

Remove from heat and add scallions and water chestnuts.

Spoon chicken mixture into lettuce leaves.