

Hoisin Chicken in Lettuce Leaves

Vegetable oil	2 T	<ul style="list-style-type: none"> Heat wok or 12" heavy skillet over moderately high heat until just smoking. Add oil, then ginger, 2 T scallions, and salt (ONLY if vinegar is unseasoned). Stir-fry until fragrant (about 45 seconds). 	<ul style="list-style-type: none"> Add chicken and stir-fry until just cooked through, about 2 min. 	<ul style="list-style-type: none"> Add water chestnuts, hoisin sauce, Worcestershire sauce, vinegar, and pine nuts. Stir-fry until heated through, about 1 min. Transfer to bowl and sprinkle with 2 T scallions. 	<ul style="list-style-type: none"> Each guest spoons rice on a lettuce leaf, spoons chicken mix and sauce over rice, wraps leaf around mix, munch. VERY tasty (like Mu Shu) and VERY messy if lettuce is not sturdy.
Fresh ginger, peeled, finely chopped	1 T				
Salt (if vinegar is unseasoned)	½ t.				
Scallions, chopped	2 (¼ c.)				
Chicken breast, skinless, ½" pieces	1 lb				
Water chestnuts	8 oz (1 can)				
Hoisin sauce Lee Kum Kee, House of Tsang, or Koon Chun	¼ c.				
Worcestershire sauce	1 ½ t.				
Rice vinegar (unseasoned)	1 t.				
Pine nuts	½ c.				
Lettuce leaves, red or green	12				
Rice preferably short-grain & sticky	¾ c. per diner				