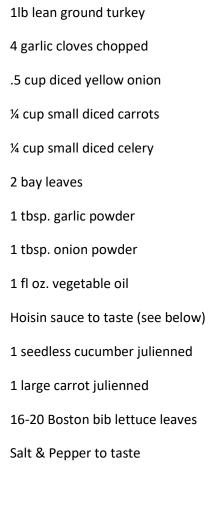
Turkey Lettuce Wrap



Procedure

- In a pan place the oil and heat to med-high heat
- Add onions, carrot, celery & garlic and cook until onions are translucent
- Add the ground turkey, onion and garlic powder
- Cook the turkey until fully cooked
- Adjust seasoning with salt & pepper
- Strain any excess liquid from the pan

- Refrigerate until it has reached a temperature below 40 degrees
- Place 1 oz. of turkey on each leaf, pour a tbsp. of hoisin sauce over the turkey
- Top with the julienned carrots and cucumbers
- ENJOY!!!

Hoisin sauce

- 1 Jalapeño
- 1/3 cup sugar
- 1lb 5oz hoisin sauce
- 4 fl oz. water
- 1 fl oz. lime juice
- 2 cloves minced garlic

Procedure

- Mix the water with the sugar and the garlic
- Cut the jalapeño in half and add to the sugar water with the seeds
- Simmer the jalapeño until tender about 6-8 minutes
- Add lime juice & hoisin sauce
- Simmer for 3 more minutes
- Cool down the sauce and run it thru a blender until smooth
- ENJOY!!!