



Stir Fried Lamb with Garlic and Ginger *(inspired by Best of Bridge Series Cookbooks)*

- 1 pound boneless lean lamb cut into slivers
- 4 teaspoons rice wine vinegar
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil

Combine vinegar, soy sauce and sesame oil with lamb slivers in a zip top bag and marinate in refrigerator for 1 to 2 hours, turning frequently. Drain marinade from meat before stir frying.

Sauce:

- 3/4 cup hoisin sauce
 - 1-1/2 teaspoons rice wine vinegar
 - 1 tablespoon liquid honey
 - 2 tablespoons water
 - Juice of 1 fresh lime
 - 2 teaspoons sesame oil
 - 3 cloves garlic, minced
 - 2 tablespoons fresh ginger, minced
 - 1 tablespoon cornstarch
- Combine ingredients in jar and shake until well combined. Set aside.

To prepare:

- 2 tablespoons vegetable oil
- 1 tablespoon minced ginger
- 4 green onions, chopped
- 1/2 cup salted cashew nuts or peanuts, chopped
- Butter lettuce or Iceberg separated into whole leaves, core removed

Heat wok over high heat until smoking. Add vegetable oil and when shimmering add lamb. Stir fry for 2 to 3 minutes. Add ginger and stir fry for 30 seconds. Add sauce and cook, stirring constantly until sauce is clear and lamb is well coated. Toss in green onions. Remove to serving platter and garnish with nuts. Serve with lettuce on the side allowing diners to make their own wraps. Serves 4 (or 2 gluttons).