



# Green-Wrapped Flavor Bundles

*lightly adapted from Hot Sour Salty Sweet; makes about 2 dozen*

- 1/2 pound lean ground pork
- 1 tablespoon tamarind concentrate (or substitute a combination of honey and lime juice)
- 3 tablespoons peanut oil
- 1/2 cup chopped shallots
- 3 tablespoons minced garlic
- 2 tablespoons palm sugar (or brown sugar)
- 1-2 tablespoons fish sauce
- 1/2-1 teaspoon salt, to taste
- 1 tablespoon minced ginger
- 2 tablespoons dry-roasted peanuts, finely chopped
- 25 Bibb lettuce leaves, or other tender leafy greens
- 1 stalk lemongrass, minced
- 2 tablespoons minced ginger
- 2-3 scallions, trimmed and minced
- 1/2 cup chopped cilantro

Heat a heavy skillet over high heat. Add the oil and, when it is hot, add the shallots and garlic. Stir-fry until golden, then add the pork and stir-fry until it has all changed color, about 4 minutes. Add the sugar, the tamarind, the fish sauce and salt and cook until the liquids have almost evaporated, about 5 minutes. Add the ginger and peanuts and stir-fry for another minute. The mixture should be the consistency of paste and rather salty. Adjust seasonings if you wish. Remove from the wok and let cool. You will have about 1.5 cups filling. This can be made ahead and stored in a sealed container in the refrigerator for up to 3 days, but bring to room temp before serving.

To make a flavor package, put a lettuce leaf on the palm of one hand, then scoop up a scant tablespoon of the pork filling and place it on the leaf. Sprinkle on a pinch of minced lemongrass, a little ginger, a pinch of scallions and another of cilantro. Fold the leaf over to make a bundle, or leave it open, like a filled cup, and place on a platter. Repeat with the remaining ingredients and greens, or offer roll-your-own style.