

Sweet and Savory Beef Lettuce Wraps

1 lb (500g)	Canadian Beef stir-fry strips
1 TBSP (15 mL)	Frozen Orange juice concentrate
¼ cup (60 mL)	Beef Stock
1 TBSP (15 mL) EACH	Soy sauce, rice vinegar and Manitoban honey
½ tsp (2 mL)	garlic-chili paste
¼ tsp (1 mL)	gingerroot, minced
2 tsp (10 mL)	Canadian cornstarch
1 TBSP (15 mL)	Sesame oil
2 tsp (10 mL)	granulated sugar
1 Pkg	romaine lettuce wraps OR 1 head of leafy green lettuce
1 EACH	cucumber and mango, cut into strips
½ cup (125 mL)	Soy sauce
1 TBSP (15 mL) EACH	Hoisin sauce, rice vinegar and Manitoban honey
¼ tsp (1 mL)	Siracha pepper paste
Pinch	toasted sesame seeds

- 1. Marinade:** Combine orange juice, beef stock, 1 TBSP soy sauce and rice vinegar. Add garlic-chili paste and gingerroot in a freezer bag. Add beef strips to bag and refrigerate 30 minutes. Remove beef strips from bag and reserve the marinade.
- 2. Prepare garnish:** cut mango and cucumber into strips.
- 3. Dipping sauce:** Combine ½ cup soy sauce, hoisin, rice vinegar, honey, siracha paste and toasted sesame seeds; set aside.
- 4. Heat** a non-stick skillet or wok to medium-high; add sesame oil. Dry off beef, toss in cornstarch. Add beef and stir-fry 1-2 minutes until the exterior is browned. Remove from heat. Pour remaining marinade into the skillet and boil for 5 minutes add sugar. Finish by tossing the beef strips with the sweetened marinade.
- 5. Lettuce Wrap Assembly:** Place cucumber and mango in the lettuce leaf and cover with saucy beef strips. Roll and dip if desired in sweet-chili soy dipping sauce.