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***If Veterans don't help Veterans, who will?***

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## Lettuce Wraps with Spiced Pork

- 2 Tablespoon sauce, oyster-flavored
- 2 Tablespoon water
- 1 Tablespoon hoisin sauce
- 1 Tablespoon vinegar, rice
- 1 Tablespoon sherry, dry, or rice wine
- 2 Teaspoon cornstarch
- 1 Teaspoon sugar, brown
- 1 Teaspoon soy sauce, less sodium
- 1 Teaspoon oil, sesame
- 3 Teaspoon oil, canola, divided
- 1 Pounds pork, boneless center loin chop, trimmed of fat and cut into thin julienne strips
- 2 Clove(s) garlic, minced
- 1 Tablespoon ginger, fresh, minced
- 8 Ounce(s) water chestnuts, canned, sliced, rinsed and coarsely chopped
- 8 Ounce(s) bamboo shoots, sliced, rinsed and coarsely chopped
- 8 Ounce(s) mushrooms, shiitake, stemmed and cut into julienne strips
- 4 Medium scallion(s) (green onions), greens only, sliced
- 1 Jead(s) lettuce, iceberg, leaves, leaves separated

Combine oyster sauce, water, hoisin sauce, vinegar, sherry (or rice wine), cornstarch, brown sugar, soy sauce and sesame oil in a small bowl.

- 1) Heat 2 teaspoons canola oil over medium-high heat in a large nonstick skillet or wok. Add pork; cook, stirring constantly, until no longer pink, about 4 minutes. Transfer to a plate. Wipe out the pan.
- 2) Add remaining 1 teaspoon oil, garlic and ginger; cook, stirring constantly, until fragrant, 30 seconds. Add water chestnuts, bamboo shoots and mushrooms; cook, stirring often, until the mushrooms have softened, about 4 minutes.
- 3) Return the pork to the pan and add the sauce. Cook, stirring constantly, until a thick glossy sauce has formed, about 1 minute. Serve sprinkled with scallions and wrapped in lettuce leaves.

