**P.F. Chang’s Chicken Lettuce Wraps**

1 lb. ground chicken

1 large onion, chopped

1 large clove garlic, minced or pressed

1 bunch green onion, chopped

½ box mushrooms, chopped

¼ cup hoisin sauce

2 T. soy sauce

1 T. rice wine vinegar

1 T. grated or chopped ginger

1 dash Asian chili pepper sauce, or other hot sauce, or cayenne pepper

1 can water chestnuts, chopped

Romaine or iceberg lettuce

Brown chicken and remove from pan. Cook onion, garlic and green onion in same pan. Either remove onion and cook mushrooms or cook mushrooms in separate pan. Mix together chicken, onions, and mushroom then add hoisin sauce, soy sauce, rice wine vinegar, ginger, chili pepper sauce, and water chestnuts. Cook until warm throughout.

SAUCE

¼ cup sugar

½ cup water

2 T. soy sauce

2 T. rice wine vinegar

2 T. ketchup

1 T. lemon juice

1 T. olive oil

¾ T. Coleman’s hot mustard

1-2 t. garlic and red chili paste

1 T. lemon juice

Mix all ingredients together.