

Cooking Corner

Thai-Style Lettuce Wraps Made Easy

(NAPSA)—The right recipes can help add an unexpected flair to your next get-together.

For instance, Thai-Style Lettuce Wraps are an easy way to make finger food that's great for a brunch, a lunch or as an appetizer at an Asian-themed dinner.

The healthful, fun-to-eat treats are made with fat-free California golden raisins for just the right hint of sweetness and are sure to be a crowd-pleaser.

Thai-Style Lettuce Wraps

- 1 tablespoon vegetable oil
- 1½ pounds ground chicken
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ¾ cup onion, finely chopped
- ¾ cup Sun-Maid Golden Raisins
- ½ cup peanuts
- ¼ cup sweet red Thai chili sauce
- 4 teaspoons lime juice
- ¼ cup cilantro, finely chopped
- 24 Bibb lettuce leaves, rinsed and patted dry

Heat vegetable oil over medium-high heat in large skillet. Add ground chicken when oil is shiny, and season with salt and pepper. Brown chicken using a spatula to



Fat-free California golden raisins give Thai-Style Lettuce Wraps a healthful and sweet kick.

break into small pieces.

Add chopped onion and sauté until soft, about 2 minutes. Add Golden Raisins and peanuts. Stir in sweet Thai chili sauce and lime juice; heat through, stirring occasionally. Remove from heat and stir in cilantro.

Form a single lettuce leaf into a cup and spoon 2 to 3 tablespoons of chicken mixture into lettuce cup to serve.

Makes 6 main-course servings or 12-18 appetizers.

You can find more information and recipes at www.sun-maid.com. Sun-Maid Golden Raisins are grown in the sunny vineyards of California, so they are golden amber in color with a naturally sweet and fruity flavor.