



## Iceberg Babies® Asian Lettuce Wraps

Yield: 8 servings

### INGREDIENTS

- 8** Garden Hearts® Iceberg Babies®
- 2 cups Korean BBQ Dipping Sauce (recipe follows)
- 3 pounds beef tenderloin or sirloin, chilled
- 2/3 cup light soy sauce
- 1/3 cup dark soy sauce
- 2 tablespoons sesame oil
- 2 tablespoons white sugar
- 1 teaspoon finely ground pepper
- 3 tablespoons garlic, minced
- 3 tablespoons fresh ginger, peeled and minced
- 3 tablespoons green scallions, minced
- 1 tablespoon sesame seeds, roasted and finely ground
- Tumbleweed carrots, finely grated

## KOREAN BBQ DIPPING SAUCE

- 1 cup soy sauce, light
- 1/2 cup rice wine vinegar
- 1/2 teaspoon sugar
- 1/3 cup green scallions, minced
- 2 tablespoons garlic, minced
- 2 tablespoons sesame seeds, toasted and finely ground
- Asian chili paste, to taste

## METHOD

1. Make Korean BBQ Dipping Sauce six to eight hours in advance and refrigerate.
2. Remove Iceberg Babies® outer leaves, rinse under cold running water and allow to air-dry. Cut core from head of lettuce and discard. Separate leaves, keeping them whole, and refrigerate until use.
3. Cut beef across the grain into thin slices. Slice again into two- to three-inch long strips.
4. Assemble marinade by combining soy sauces, sesame oil, sugar and pepper in a large mixing bowl. Stir until sugar is completely dissolved. Add garlic, ginger, scallions and sesame seeds.
5. Add beef to marinade and toss until coated. Marinate for 30 minutes.
6. In a large, lightly oiled, very hot skillet, sauté beef in small batches.
7. Roll beef inside leaves or serve in a separate bowl and let guests roll their own. Garnish with tumbleweed carrots and serve with dipping sauce.
8. Combine ingredients and let stand six to eight hours or overnight before using.



**Recipe by:** Beat Giger, CEC, AAC, Corporate Chef  
Pebble Beach Resorts; Pebble Beach, CA

**Chef's comment:** "The supple texture and just-right-size of Iceberg Babies® make them a perfect choice in wraps and hand rolls used in the Asian cuisine."



For purchasing Information, call 831-424-4864.  
For more information on our company and products, visit  
[www.boggiattoproduce.com](http://www.boggiattoproduce.com).