

Big Wrap Nosh Party

I like to serve food that needs interaction to be fulfilling. Dip it, wrap it, skewer it, mix it. Makes eating fun, gives your guests the flexibility to do it their way, and encourages interaction. This is a great station to set up and let people make their own wraps, picking and choosing from a lot of ingredients. Also, it is relatively simple to put together, with most of the preparation (by necessity) taking place well ahead of the event. Just have a lot of serving bowls and dishes.

Serves 8-10

dishes

- Ginger Stir-fried Turkey**
- Rock Shrimp in Oyster Sauce**
- Chick Pea Chili**
- Thai Cucumber Salad**
- Spicy Mayonnaise**
- Tomatillo Salsa**
- Chilis in Fish Sauce**

accoutrements

- Bibb lettuce
- Mu shu pancakes
- Six inch flour tortillas
- Sweet soy (Kecap Manis)
- Mint sprigs
- Cilantro sprigs
- Basil leaves
- Mung bean sprouts
- Lime wedges
- Lime bits (Whole limes finely diced into tiny pieces)
- Thinly shredded carrots
- Chopped, toasted peanuts

Ginger Stir-fried Turkey

- 1 Tbs. Neutral oil (peanut or soybean)
- 1 Tbs. Chopped garlic
- 2 Tbs. Finely chopped ginger
- 1 # Ground turkey or chicken
- 1 Tbs. Sesame oil

Fish sauce to taste (2-3 Tbs.)

- 1 Tbs. Ground black pepper
- 2 Tbs. Chopped cilantro

- 1) Heat a large skillet on high heat.
- 2) Add oil and heat. Sauté garlic, ginger, and turkey, breaking up lumps until loose.
- 3) Add sesame oil, some of the fish sauce, and pepper.
- 4) Taste and adjust fish sauce.
- 5) Remove from heat and stir in cilantro.

Rock Shrimp in Oyster Sauce

- 1 # Rock shrimp (or other small shrimp)
- 1 Tbs. Neutral oil
- 1 tsp. Chopped garlic
- ¼ C. Oyster sauce
- 3 Tbs. Soy Sauce

- 1) Heat a large skillet on high heat.
- 2) Add oil and heat. Lightly cook garlic.
- 3) Add shrimp and toss to partially cook.
- 4) Add Oyster sauce and soy sauce. Bring to a simmer and cook for 5 minutes.

Chick Pea Chili

- 2 Lb Peeled, washed tomatillos
- 2 ea. Whole jalapenos, de-stemmed
- ½ C. Rough chopped white onion
- 4 cloves Whole garlic
- 3 Tbs. Salt
- 1 Tbs. Black pepper
- ¼ C. Olive oil
- 1 32 oz. can garbanzo beans (Chick Peas), drained and rinsed
- 2 Tbs. Chopped cilantro

- 1) Clean tomatillos by immersing in water and removing skins.
- 2) Place tomatillos in a heavy-duty ovenproof pot with whole jalapenos, onion, whole garlic, salt, pepper, and olive oil.
- 3) Place pot in a 500° oven and roast vegetables until soft and lightly browned.
- 4) Pour tomatillo mixture into a blender. Puree thoroughly. You may need to do this in two batches.
- 5) Push mixture through a wire mesh strainer with a ladle and return pot. Add chickpeas. Bring to a simmer.
- 6) Stir in cilantro. Serve topped with grated Monterrey Jack Cheese and sour cream.

Cucumber Salad

- 1 ea. Cucumber, peeled, seeded and sliced
 - 1/2 ea. Red onion, sliced thinly and rinsed
- 1) Toss with **dressing** and let sit for 1 hour.

Dressing

- ½ C. Rice vinegar
- ½ C. Sugar
- 1 tsp. Salt
- 3 each Thai bird peppers, sliced

- 1) Combine vinegar, sugar, and salt in a saucepan. Bring to a boil.
- 2) Remove from heat, add chilis, and allow to cool.

Spicy Mayonnaise

- 1 C. Kewpie mayonnaise
 - 1 Tbs. Neutral oil
 - 1 Tbs. Sesame oil
 - 1 Tbs. Mirin
 - ¼ C. Sriracha
- 1) Whisk together all ingredients.

Tomatillo-Avocado Salsa

- 2 C. Tomatillos, washed, peeled, roughly chopped
 - 3 ea. Jalapenos, stems and seeds removed
 - 1 Tbs. Salt
 - 2 tsp Cumin
- Juice of 3 limes
- ½ C. Cilantro, rough chopped
 - 2 Avocados, peeled and seed-ed
- 1) Combine all ingredients.
 - 2) Puree tomatillos in a blender.

Chilis in Fish Sauce

- ¼ C. Fish sauce (I prefer Squid brand)
- Juice of 1 lime
- 1 tsp. Brown sugar
 - 6-10 ea. Thai chilis, sliced thinly into rings
- 1) Combine all ingredients.
 - 2) Let stand for at least 30 minutes before serving