

## Vietnamese Lettuce Cups

### Marinade

15 Cups of Oyster Sauce  
1/3 Cup of Chinese 5 Spice  
1/3 Cup of Ground Black Pepper  
1 ¾ Cup of Garlic Powder  
1 ¾ Cup of Minced Lemongrass  
4 1/3 Cups of Fresh Minced Garlic  
1 ¾ Cups of White Cooking Wine  
2 ¾ Cups of Mirin  
1 ¾ Cups of Tamari  
1 ¾ Cups of Cornstarch  
22 ½ Cups of Sugar  
1 ¾ Cups of Fish Sauce

1. Combine all ingredients in a bucket and mix thoroughly.
2. Let sit for 24 hours for flavors to marry.

### Turkey Base

90 Pounds of Ground Turkey  
5 Bunches of Green Onion  
3 Bunches of Cilantro  
6 Cups of Tamari  
½ Cup of Fish Sauce  
1 Box of Cornstarch  
4 Cups of Water  
4 Bottle of Sweet Chili Garlic Sauce

1. Heat Tilt Skillet to 350 degrees. While heating, chop Green onions and cilantro finely.
2. Add turkey to hot skillet and begin to break apart.
3. When ¾ cooked add the green onion, cilantro, Tamari, Sweet Chili, and Fish Sauce. Continue to cook.
4. Once cooked through add cornstarch slurry to thicken and glaze the meat.
5. Place in proper holding container at proper temp until service.