**Korean Beef with Lettuce Cups**

(makes 4-6 servings)

3 garlic cloves, minced

½ red pepper, diced

500 g lean ground beef

5 mL minced gingerroot

50 mL soy sauce

15 mL Asian chilli sauce

5 mL sesame oil

1 head Bibb lettuce, separated into individual leaves

Wedges of limes

1. Prepare all vegetables. Clean lettuce leaves with water and pat dry with paper towel; be careful not to break leaves.

2. In a large frying pan over medium heat, cook garlic, red peppers, ground beef and ginger root. Stirring occasionally for 8-10 minutes or until beef is browned and completely cooked. Drain if necessary.

3. Add soy sauce, chilli sauce and sesame oil; reduce heat to medium-low and simmer for 3-4 minutes.

4. To serve at table, let each person spoon some filling into lettuce leaves and top with a squeeze of lime juice. Simply wrap lettuce leaf around filling, pick up and eat by hand.