Curried Chicken Lettuce Wraps with Cocoa Glazed Bacon

16 to 20 Servings

For the Bacon

1 ½ lbs. thick sliced bacon - the best you can find
½ cup packed brown sugar
1 tbsp. cocoa powder

Preheat the oven to 325o Fahrenheit.

Line a baking sheet or two with foil. In a shallow dish (I use a pie plate), combine the brown sugar and cocoa powder, breaking up any lumps with a fork. Piece by piece, coat the bacon with this mixture, pressing it on so you have any even coating. Place the bacon slices on the baking sheet so that they are not touching.

Bake for 45 minutes, turning every 15 minutes. The bacon will look a little black, but that's what happens when you cook with cocoa! The bacon will still be pliable, but it should have some body.

Remove it to a platter and blot it lightly with a paper towel. It will be a little sticky, so don't blot too vigorously. Let cool.

For the Curried Chicken

12 oz. roasted chicken, shredded (I cheat and buy an already roasted chicken, but I won't tell you not to roast your own.)
½ cup mayonnaise (you had better use Best Foods or Hellman's!)
½ cup sour cream
1 clove garlic, finely minced
2 tbsp. Madras curry powder
3-4 green onions. thinly sliced
2 oz. raisins (about 1/3 cup)

For Garnish and Finishing

1 or 2 heads Bibb (Butter) Lettuce - you will not use the biggest and smallest leaves, so salad for lunch!
1 apple, peeled cored and sliced thinly (you need about 40 slices)
½ cup chopped peanuts (optional for those with nut issues)

In a medium mixing bowl, combine the mayonnaise, sour cream, garlic, and curry powder. Mix until thoroughly combined. Add the chicken, raisins, and green onions. Mix to combine evenly.

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Remove the core from the lettuce, separate the leaves and clean them. If you have a salad spinner, that will get them dry enough, otherwise put them on paper towels and get them as dry as you can. Glean out the 16 to 20 leaves you will want to use - they will be the medium sized ones as close to uniform in size as possible.

To assemble, place a forkful of curried chicken on one half of the lettuce leaf (about ¼ cup). Spread it evenly lengthwise (you are creating a taco-like thing) then place two slices of apple side by side over the filling. Cut the bacon to fit the lettuce leaf (usually cutting the bacon in half does the trick) and place over the apple. Fold the other half of the lettuce leaf over that, sprinkle with some peanuts and Ta Da! You have a deliciously light and full of flavor pocket of goodness.

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