

BOB'S RUMAKI

Some people don't care for chicken livers, so I will provide you with two versions of this delightful hors d'oeuvre.

Ingredients

¼ lb Chicken Livers, trimmed and rinsed
¼ cup Teriyaki Sauce
1 tbsp finely grated Ginger
1 large clove Garlic finely chopped
2 tbsp Sugar
1 tbsp Molasses
½ teaspoon home made Curry Powder (see other recipe)
12 whole Water Chestnuts, drained and halved from the can
8 slices of Bacon
24 large wooden toothpicks
12 Pineapple wedges canned or fresh (Optional)

Process

Place the toothpicks in cold water with something on top to make sure they are submerged for a period of at least 1 hour.

Cut the chicken livers into 24 pieces roughly ½ inch in size.

Combine the teriyaki, ginger, garlic, sugar, molasses, and curry powder; and mix well to dissolve all ingredients. Add the water chestnuts and chicken livers into the marinade and place in the refrigerator for at least one hour.

Cut the bacon into thirds yielding 24 pieces. To prepare the Rumaki take a liver and water chestnut out of the marinade and wrap it with a piece of bacon. Then skewer the wrapped Rumaki through the overlapped bacon. Continue with the rest of the 24 pieces of liver combinations.

If you wish to make some Rumaki without the liver for those guests whom don't care for liver, simply wrap the bacon around the water chestnut, skewer it then place a wedge of pineapple next to the liverless Rumaki. That way they may be easily identified.

Place all in a baking pan or cast iron pan.

When ready to cook, move the oven rack so the pan will be about 2 inches from the broiler. Preheat the oven using the broiler. When hot, place the pan(s) under the broiler for 4-5 minutes or until the bacon is crisp. Turn each one over and continue to cook under the broiler for another 3 to 4 minutes or again until the bacon is crisp. Test to see the liver is done or slightly pink.

Remove and place on a serving dish and serve immediately. This will make 24 full Rumaki or 12 with and 12 without the livers.

Don't forget to save the bacon grease if you are into that!

Bob Snyder
343 Blake Street Wray, Colorado 80758
970-332-0663 – sirbobert@snydersmart.com
www.snydersmart.com
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