

Rumali

Yield: 8 pieces | Prep Time: 10 minutes plus 30 minutes marinating time | Cook Time: 6 minutes

Rumaki is a Polynesian appetizer that you'll want to break out if you're trying to impress your family and friends. It was first popularized in the 1940s in tiki restaurants in San Francisco and Los Angeles, but soon made its way into dinner parties across the country.

INGREDIENTS

2 tablespoons teriyaki sauce

1 teaspoon finely grated peeled fresh ginger

1 tablespoon light brown sugar

4 chicken livers, cut in half

8 water chestnuts, drained

4 bacon slices, cut in half

DIRECTIONS In a small bowl, combine the teriyaki sauce, ginger, and brown sugar. Add the chicken livers and water chestnuts and toss to coat. Cover and marinate in the refrigerator for 30 minutes.

Preheat the oven to broil. Line a baking sheet with parchment paper. Remove the livers and chestnuts from the marinade.

Place 1 piece of bacon on the prepared baking sheet, then layer 1 piece of liver followed by 1 water chestnut on top. Wrap the bacon around the liver and water chestnut and secure with a toothpick.

Repeat with the remaining bacon, livers, and water chestnuts. Broil the rumaki about 2 inches from the heat for 6 minutes, until the bacon is crisp and the liver is slightly pink. Serve.