

# Rumaki

*Mrs Jeannie Jordan*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*chicken livers  
soy sauce  
canned water chestnuts,  
sliced 1/4 inch  
bacon slices, sliced in half  
lengthwise*

Soak toothpicks in a bowl of water for 15 minutes to prevent burning.

Cut the chicken livers into bite-size pieces. Sprinkle with soy sauce.

Wrap a piece of liver and a piece of water chestnut together in a slice of bacon. Secure with a wooden toothpick.

Place the chicken liver wraps on a cookie sheet. Broil slowly in the oven until the bacon is crisp.

Serve hot.

---

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .