

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(39) Rumaki Appetizer

6 bacon slices, cross cut in half
6 chicken livers, boiled, chunk cut into 12 pieces
6 water chestnuts, halved cut into 12 pieces
12 toothpicks
1 cup soup stock
2 tablespoons light soy sauce
Oil for deep fry
Batter for frying

1. Prepare batter as in the recipe of fried shrimp. Cook chicken livers in boiling soup stock and soy sauce until done. Set aside.
2. Wrap bacon around liver and water chestnut. Secure liver and water chestnut together with toothpicks.
3. Deep fry rumaki in hot oil until bacon is done.
4. Coat rumaki in batter and deep fry rumaki again to golden. Remove toothpicks and serve.

Kwan's comment: Rumaki can be served without the batter. The name and spelling as the Japanese touch in it. It is an American food. There is no rumaki as food item in a menu in China.