



## Rumaki

If it's wrapped in bacon, how can you not like it? We've had guests stalk our servers at parties for these unbelievable bundles of joy. At long last, here is the recipe!

Makes 50 pieces

1 lb bacon, sliced

1 8 oz. can whole water chestnuts, drained

25 whole dates, pitted

### SAUCE

1 cup chili sauce

1 cup mayo

1 cup brown sugar

1 T fresh grated ginger

1/4 cup fresh squeezed orange juice



Cut slab of bacon into thirds, yielding approximately 45 small slices of bacon. Set aside at room temperature as warmer bacon is easier to stretch around water chestnuts and dates.

Stir together sauce ingredients in a sauce pan. Simmer on low until it bubbles and reaches a deep red color. Turn off and set aside.

Preheat oven to 350°. While sauce simmers, wrap bacon slices around dates and water chestnuts, skewering each with a round toothpick. Set on a parchment lined baking sheet. Use separate baking sheets for dates and chestnuts. Do not overcrowd, leave an inch between each. Bake for 20-25 minutes until bacon is mostly crisped. The dates usually finish first as their sugars help to caramelize the bacon. Transfer cooked wrapped pieces to a baking dish.

At this point, sauce and bacon wraps may be refrigerated for up to one day. For final preparation, smother with sauce. Cook at 350° for another 10-15 minutes. Serve hot.

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