



Chicken Rumaki

Ingredients:

12 ounces boneless, skinless chicken breast

1/4 cup honey

2 Tbsp soy sauce

1 clove garlic, minced

1/2 tsp fresh ginger root, microplaned

12 slices bacon

1 8 oz can whole water chestnuts, cut in half

Instructions:

Cut the chicken into 24 bite-sized pieces. Combine with the honey, soy sauce, garlic and ginger in a bowl and mix well. Marinate, covered, in the refrigerator for 30 minutes.

Cut the bacon in half and broil the half slices for 1-2 minutes or until partially cooked but not crisp. Drain. Wrap 1 piece of bacon around each chicken piece and a water chestnut half. Secure with wooden toothpicks.

Broil 4-5 inches from the heat source for 3-5 minutes or until the chicken is cooked through.