

## How to Prepare Ankimo



1. Remove blood vessels from the liver.
2. Lightly salt all sides, cover in plastic wrap and cool in the fridge for an hour.
3. Rinse with rice wine vinegar and marinate in sake (white wine works too) for 10 minutes.
4. Lay foil wrap on the counter topped with plastic wrap. Place the liver on the plastic and roll into a tube. Close one end of the tube and shake the liver to pack it down.
5. Twist both ends of the wrap sheet until there is no space left inside and you have a uniform tube of wrapped liver.
6. Steam for 20-30 minutes, just as you would steam vegetables (nothing fancy necessary).
7. Refrigerate for a day before cutting the slices to your preferred thickness.

Ankimo can be served many ways, including on crackers or cucumber slices with thinly sliced green onion.