



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Liver and Onions

1½ beef liver (sliced about ¼ - ½ inches thick)

1/8 tsp pepper

1/3 cup olive oil

½ cup flour

2 onions sliced thinly

1 tsp salt

Cut liver into serving pieces. Coat liver with a mixture of flour, salt and pepper. Set Aside.

Cook onions until tender in hot oil in a large skillet.

Remove onions and add liver to skillet, brown on both sides over medium heat. Return onions to skillet to warm and serve immediately.

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