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Oma's Fried Liver Recipe

Ingredients:

- 1 lb calves liver
- 1 large onion, diced
- 2 Tbsp butter
- 2 tsp flour
- 1 cup white wine
- 6 Tbsp cream
- salt, pepper, marjoram

Instructions:

1. Prepare liver by cutting into thin strips.
2. In large frying pan, over high heat, melt butter.
3. Add onion and liver and fry, stirring, until liver is not longer "bloody".
4. Sprinkle with flour and, white stirring, add wine.
5. Cook for about 2 minutes.
6. Add cream.
7. Season with salt, pepper, and marjoram.
8. Serves 4