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## Oma's Calves' Liver and Onions Recipe

### Ingredients:

- 4 slices calves' liver (about 5 oz each)
- 3 Tbsp flour
- 5 Tbsp butter or oil, divided
- salt, pepper, sugar
- 3 apples, peeled, sliced ½ inch thick
- 2 onions, sliced

### Instructions:

1. In saucepan, heat 2 Tbsp butter or oil.
2. Add apple and onion slices and sauté until soft. Sprinkle with a bit of sugar.
3. Remove from pan and keep warm.
4. Remove any skin from liver. Dust with flour.
5. In saucepan, heat 3 Tbsp butter or oil and fry liver on both sides about 4 minutes.
6. Season liver with salt and pepper. Add a bit of water to the pan and stir to make a bit of gravy to pour over.
7. Serve liver with onions and apples.
8. Serves 4.

### Hints:

- Fry 8 slices of bacon in the frying pan. Use the bacon fat to sauté the apple and onion slices, adding more butter if needed. Remove the crispy strips and serve them on top of the liver.