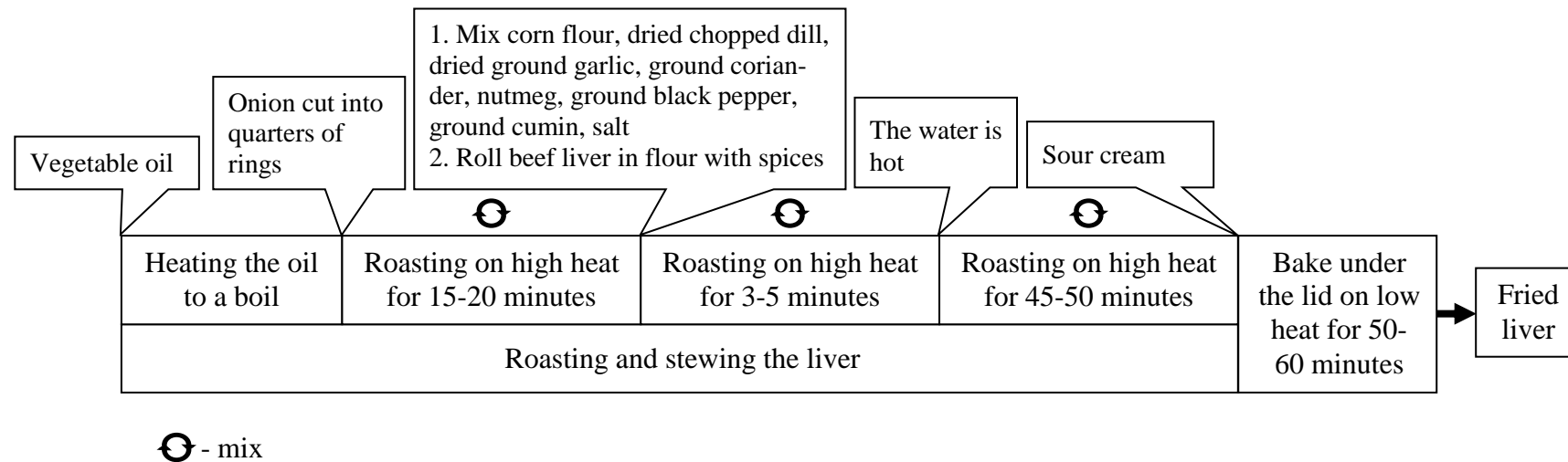


## Beef liver stew "Cubes in corn" (khurs.ru - 2022)



1. Beef liver – 2.6 kg
2. Onion – 0.7 kg
3. Corn flour – 5-6 tablespoons
4. Dried chopped dill greens – 0.5 tablespoons
5. Dried ground garlic – 0.5-0.6 teaspoons
6. Ground coriander – 0.5 teaspoons
7. Nutmeg – 0.3 teaspoons
8. Ground black pepper – 0.2-0.3 teaspoons
9. Ground cumin – 0.2 teaspoons
10. Salt – 0.4-0.5 tablespoons
11. Vegetable oil – 50-60 g
12. Sour cream with a fat content of 20% – 350 g
13. Boiling water – 0.7-1.0 l



## Beef liver stew "Cubes in corn"



1. Cut the beef liver into cubes



2. Peel the onion



3. Cut the onion into quarters of rings.



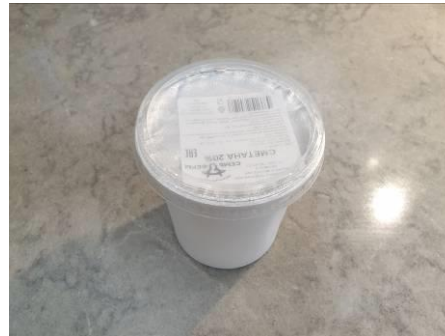
4. We measure the proportions of spices, corn and wheat flour



5. Add corn flour to spices



6. Mix spices and flour



7. Take sour cream with a fat content of 20%



8. We prepare sour cream



9. Take vegetable oil



10. Put the frying pan on the fire



11. Pour vegetable oil into the frying pan



12. Put the onion in the frying pan

## Beef liver stew "Cubes in corn"



13. Fry the onion over high heat, stirring occasionally



14. Fry the onion until golden



15. Roll each piece of liver in corn flour



16. Put the liver in a frying pan



17. Mix the liver with onions, fry on high heat



18. Pour boiling water into the pan



19. Mix the contents of the pan, simmer on low heat



20. Put sour cream in a frying pan



21. Mix the contents of the pan, simmer on low heat



22. Cover the pan with a lid, simmer on low heat



23. Ready



24. We serve it on the table