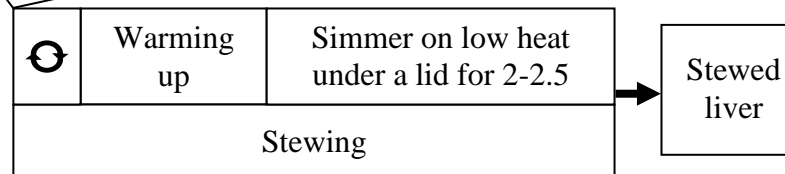


Beef liver stewed with onion "Piquant" (khurs.ru - 2016)

1. Vegetable oil
 2. Cut onion into small squares
 3. Cut beef liver into medium pieces
 4. Cut garlic into thin slices
- *lay 2-4 layers, after laying the first layer of onion and liver, stand for 5-7 minutes under the lid and let the lower layer of onion drain the juice
5. Spices: dried basil, dried oregano, ground cardamom, dried garlic, ground pepper mixture, turmeric, salt



⌚ - mix

1. Beef liver – 1.8-2 kg
2. Onion – 1-1.5 kg
3. Garlic – 1 head
4. Dried basil
5. Dried oregano
6. Cardamom
7. Dried ground garlic
8. Ground pepper mixture
9. Turmeric
10. Vegetable oil – 100-120 ml
11. Salt



Beef liver stewed with onion "Piquant"



1. Take beef liver



2. Cut beef liver into medium pieces



3. Take onion



4. Peel onion



5. Cut onion into very small squares



6. Take garlic



7. Peel garlic



8. Cut garlic slices into thin plates



9. Take vegetable oil



10. Take spices



11. Prepare the proportions of spices



12. Pre-mix the spices

Beef liver stewed with onion "Piquant"



13. Put a deep frying pan with vegetable oil on the fire



14. Put the first layer of onion in the frying pan



15. Put the first layer of liver in the frying pan



16. Put the second layer of onion in the frying pan



17. Put the second layer of liver in the frying pan



18. For a quick return of onion juices, cover the pan with a lid



19. Put garlic in the pan



20. Mix the contents of the pan



21. Put the spices in the pan



22. Mix the contents of the frying pan



23. Stew the liver under the lid on low heat



24. The liver is ready, you can serve it to the table