



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Albanian Styyle Fried Diced Liver

Arnavut Ciğeri



1.10 pounds liver of sheep or veal
1/2 tsp crushed red pepper
1 tsp salt
3 onions
Parsley
1 cup vegetable oil for frying

- # Clean out the die of the liver, dice the liver and cover with flour.
- # Clean the excess flour on them and fry the liver cubes.
- # Take the cubes from the oil by the help of the slotted spoon, sprinkle salt and pepper on them and mix.
- # Place the onion and parsley slices to the edge and serve.

Note: This is the original style of this meal, but if you want to garnish, you can dice and fry 1 potato and 1 carrot and them add to the liver.