



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

Liver Soup

Ciğer Çorbası



1 liver of sheep
3 tbsp flour
1 tbsp butter
2 tbsp vegetable oil
8 cups water
1 + 1/2 tsp salt
For Liaison:

1 egg
Juice of half lemon

- # Clean the liver and dice it, put into a pot. Add 8 cups of water on it and boil until it softens.
- # Remove the bubbles over the water during the boiling and let it cool down.
- # Put the butter and vegetable oil into a separate pot. When the butter melts, add flour in it and roast it, until the flour turns to yellow.
- # Add the water of the liver into the mixture at once. When it starts to boil, add the liver pieces also.
- # Meanwhile, prepare the liaison; whisk the mixture of lemon juice and egg well. Get 1/2 cup of cooking soup and pour into this mixture and whisk it well again.
- # Pour the liaison into the soup slowly, stir and add salt in it.
- # When the soup reaches to the boiling temperature, remove it from the stove and serve hot.

Note: The liver may be boiled in the pressure cooker also. Boiling it in the pressure cooker for 5 more minutes, after it reaches to the boiling temperature is enough.