



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

Liver Of Lamb Sautee

Kuzu Ciğeri Sotesi



1 liver of lamb
3 onions
10 scallions
4 tbsp vegetable oil
2 big tomatoes
1 tsp salt
1/2 tsp black pepper
2 cup water

- # Peel the liver die. And then dice the liver.
- # Stand the cubes in a bowl which is full of cold water to get the livers blood away for half an hour.
- # Slice the onions into half circles, and slice the cleaned green onions into 2 inches length pieces. Peel the tomatoes, dice.
- # Put the oil into a pot, add onion, and roast for about 3 minutes. Add water, salt and black pepper.
- # When all the ingredients get hot add the drained liver.
- # Finally add the scallions, when it starts to boil remove the foam from the surface. Cover the lid and cook over low heat for 45 minutes.

Note: You can garnish by adding dill, 5 minutes earlier than taking the meal from the stove.