



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

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## Albanian Style 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.