

Tim Farmer's Country Kitchen

LIVER AND ONIONS

Butter
Onions, sliced
Liver
Flour, salt and pepper
1/2 cup red wine (plus more)
1/2 cup beef broth (plus more)
Equal parts water and
cornstarch mixed (for thickener)



Melt butter in pan and add onions. Cook until soft. Coat liver in flour, salt and pepper. Add liver to pan with onions and brown on both sides. Add wine and beef broth and reduce a bit. Pour off juice in bottom of pan in separate bowl. Add more butter to liver and onions and same amount of wine and beef broth. Reduce and pour off again. Repeat process until you have enough juice to make gravy. Add a little bit more butter and finish cooking the liver and onions until done. Remove from pan. Add juice back to pan and stir in cornstarch mixture until thick. Pour over liver and onions and serve.

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