

Wash and dry liver and cut fine. Melt the fat and add the onion. When lightly browned, add liver and seasonings and cook until liver changes color. Allow to cool. Soften bread crumbs in hot stock and cool. Combine mixtures, add the beaten egg, place in baking-dish or casserole and cover with a potato top. Cook in a moderate oven until liver is tender and potato browned.

LIVER WITH PARSLEY SAUCE

Cook liver or giblets of fowl. Chop fine and serve with parsley sauce on potato biscuit.

LIVER BAKED

Wash and thoroughly dry liver and cut in slices of uniform thickness. Roll in flour, fine oatmeal or fine bread crumbs. Place in a baking pan with dripping and cook till tender in a moderate oven. Five minutes before serving cover with Chili sauce or tomato sauce. Serve with baked potatoes. Kidneys may be served in the same way, only before rolling in flour, parboil in salted water, drain, cool and remove all tubular parts.

MINCED CALF'S LIVER

Chop fine $1\frac{1}{2}$ pounds liver, one small onion and a small quantity of fat bacon. Fry the bacon and onion for about five minutes. Add to this the minced liver, salt, pepper and any other desired seasoning, and stir all over the fire for ten or twelve minutes. Turn this out and when cool add two or three well-beaten eggs. Put in a covered, well-greased mould and steam for an hour. Serve cold.

SAUTED LIVER

Use the same method of preparation as for broiled liver and fry in a sauce pan in a little fat, taking care not to brown or to fry too hard.