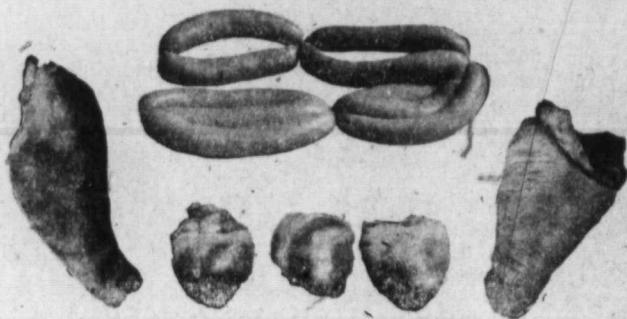




SAUSAGE, PORK SHANKS, LAMBS' HEARTS

LIVER AND ONIONS

Onions:

Slice and boil in slightly salted water until done the desired amount of onions. Drain.

Liver:

Scald slices of liver in boiling water, drain and dry. Put on a plate 2 tablespoons of flour with salt and pepper. Dredge the liver in the flour and fry till done in a pan with any sweet fat. When the liver is thoroughly cooked, remove it to a hot platter, leaving space in the centre for the onions. After taking the liver from the pan add, if necessary, a little more fat, and turn in the onions. When they are thoroughly heated, season with salt and pepper and turn out on the centre of the platter on which the liver is placed. Serve hot.

LIVER PIE

1½ lbs. beef's liver	1 egg
3 tablespoons fat	1 tablespoon chopped onion
½ cup bread crumbs	½ cup stock
Nutmeg, salt and pepper	2 cups potato, mashed