

Liver Apple Sauté

Recipe By Raizy Lederman



Cooking and Prep:  25
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover, Rosh
Hashanah

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Main ingredients

- 3 onions
- 1/2 cup plus 2 tablespoons oil, divided
- 1 pound liver
- 3/4 teaspoon salt

- 1 tablespoon sugar
 - dash of pepper
 - dash of paprika
 - 4 Granny Smith apples, peeled and diced
 - 2 tablespoons **Gefen Honey**
 - 1 tablespoon margarine (use soy-free, if needed)
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Start Cooking

For the Liver

1. In a large pan, sauté onions in 1/2 cup oil until golden.
2. Add liver, salt, sugar, pepper, and paprika, and cook over low heat for no more than 8–10 minutes.
3. Remove the pot from the heat, and keep it covered until it cools.
4. In a separate pot, sauté the apples with two tablespoons oil, honey, and margarine. Add this mixture to the sautéed liver, mixing gently.
5. Serve cold or at room temperature.