**Liver and Onions**

RECIPE

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**INGREDIENTS**

* 8 yellow onions, sliced
* 1 pound bacon, chopped into 1” pieces
* 4 tablespoons butter
* 4 tablespoons olive oil
* 3 tablespoons dried parsley
* 1 tablespoon brown sugar
* 2 cups soy sauce
* 1 cup liquid smoke
* 10 pounds beef liver (about 40 slices)
* 4 cups flour
* Pepper

1. Preheat oven to 350 degrees. Spray a 2” pan with non-stick spray.
2. Cook onions and bacon in butter and oil until the onions are almost translucent.
3. Add the soy, smoke, parsley, and brown sugar to the onion mixture and bring to a boil, then turn off the heat.
4. Season flour with pepper. Lightly coat each liver piece in the seasoned flour. Shingle slices in a 2” pan (40 pieces of liver will fill roughly 2 pans).
5. Pour the onion mixture evenly over the coated liver, seal tightly with foil and bake for 50 minutes.
6. Let meat rest in the warmer covered for about 10 minutes before serving. Tender every time.

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| **Prep Time:** 30 minutes | **Cook Time:** 70 minutes | **Total Time:** 100 minutes | **Yield:** 40 servings |