



Elsegood Family Butchers

Purveyors of quality meats, poultry and pastries across West Norfolk since 1892

Customer Recipe Template

Thank you to everyone who have and will generously share their recipes.

It must be highlighted that Elsegood Family Butcher cannot except responsibility for any content or allergenic ingredients within the recipes. Completed recipes cannot be brought through the shop.

When writing your recipe please use the form below and then hand it to the shop or email to us.

Your name: Gill Blood

Recipe Name: Liver and Bacon with Onion Gravy

Ingredients:

- 4 rashers smoked streaky bacon
- 2 tbsp plain flour, seasoned
- pinch dried sage (optional)
- 6 slices lamb's livers (about 400g/14oz)
- 1 tbsp olive oil
- 1 onion, thinly sliced
- 300ml beef stock
- 2 tbsp ketchup

Method:

STEP 1

Cook the bacon in a large non-stick frying pan until crisp. Meanwhile, mix the flour and sage, if using, and use to dust the liver. Remove bacon from the pan and set aside. Add the oil to the pan and brown the liver for about 1 min on each side. Remove from the pan, then fry the onion until softened. Stir in stock and ketchup, then bubble for 5 mins.

STEP 2

Put the liver back in the pan and cook for 3 mins until cooked through. Serve with the bacon broken over the top and some mash.