

## Spanish Liver



Take calve's liver, cut into small pieces and fry quite brown in a good deal of lard. When nearly done, sprinkle in a little flour. In a separate pan, fry potatoes in lard with a little sliced onion and chili pepper. Just before taking up, turn the potatoes over the liver, and let both cook together a few minutes. Season to taste.

\* recipe is written with original copy

