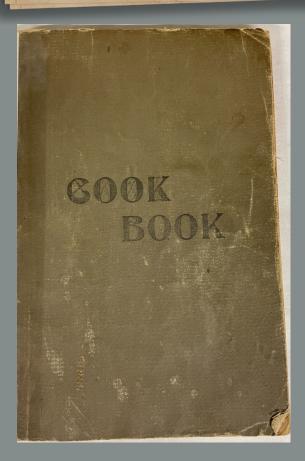
MUSEUM & VENTURA COUNTY

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



SPANISH RECIPES.

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"Should auld acquaintances be forgot BEANS.—Mrs. F. S. Cook.

Pint of beans and boil with plenty of water; put in a frying pan a heaping teaspoonful of lard, and heat very hot. Take one large onion and chop fine, and put in the hot lard; then pour in the beans and salt them; add two small peppers prepared as stated in the above recipe.

BEEFSTEAK.

Fry the steak well, and in the same fat, after you have removed the steak, fry some onions and a green chili or two; when well fried cut some tomatoes very fine, to make enough sauce, and put in to fry with the onion; season with a little salt; let it stand for three or four minutes, then pour over the steak and serve while hot.

SPANISH LIVER .- Mrs. A. G. de la Riva.

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STUFFED CHILIS.

Take one-half dozen green chilis, remove stems and seeds. Take two pounds of tender meat and boil it for fifteen minutes; chop meat fine; add two onions, one good sized tomato, two slices of bread; chop all together, then add one pound of raisins, one pound of olives, one table-spoonful of vinegar, one table-spoonful of sugar; salt and pepper to suit the taste; fry all together in a little lard; remove from the fire for a few minutes; stuff the chilis. Beat two eggs to a stiff froth, add a little flour, just enough to make a batter; roll the chilis in the cgg, and fry in lard until brown.

Ventura Cookbook