

The Secret to Perfect Liver and Onions Every Time

There are a few reasons why this liver and onions recipe stands out:



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30 min

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INGREDIENTS

- 1 pound beef liver, sliced
- 2 large onions, thinly sliced
- 3 tablespoons olive oil
- Salt and pepper to taste
- 1 tablespoon balsamic vinegar (optional)
- Fresh parsley for garnish (optional)

DIRECTIONS

1. Begin by rinsing the liver slices under cold water and patting them dry with paper towels. This helps to remove any impurities.
2. Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the sliced onions and sauté until they are golden brown and caramelized, about 10 minutes.
3. Once the onions are ready, push them to the side of the skillet and add the remaining olive oil. Place the liver slices in the skillet and cook for about 3-4 minutes on each side, or until they are browned but still slightly pink in the center.
4. Season with salt, pepper, and balsamic vinegar if using. Stir the onions back into the skillet to combine everything.
5. Remove from heat and garnish with fresh parsley before serving.

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Original recipe: <https://chefmaniac.com/the-secret-to-perfect-liver-and-onions-every-time/>