

## BRAISED BEEF LIVER

1 lb. beef liver	$\frac{1}{2}$ cup chopped green pepper
Flour	1 20-ounce can tomatoes
Salt and pepper	1 14-ounce can whole kernel corn
3 tablespoons bacon drippings	
$\frac{1}{2}$ cup chopped onion	

- Cut liver in serving pieces about  $\frac{1}{2}$  inch thick; dredge with flour, salt & pepper.
- Brown lightly in bacon drippings.
- Add onion, green pepper and tomatoes; cover and simmer about 30 minutes, until liver is tender.
- Add corn; taste for seasoning adjustment if necessary

Cook a few minutes longer to heat corn.