

Liver Slices

By Cathy Knutson from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.



Ingredients

- 1 lb. liver slices
- 4 slices bacon
- ½ T. salt
- 1 c. Ritz cracker crumbs or corn flake crumbs
- ½ c. Thousand Island dressing
- 1 T. parsley
- ½ T. paprika
- 1/8 T. pepper

Directions

Put bacon in baking dish and cover with waxed paper.

Cook on high 3 minutes. Place bacon on paper towel.

Combine crumbs and seasonings. Spread liver on both sides with dressing; coat in seasoned crumbs.

Place liver in drippings in pan.

Cook 2 minutes on high. Turn and cook 2 more minutes on high.

Add bacon and cook 1 more minute.



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