











# **Nutrition Facts**

Serving Size – 3.5 oz		
Calories 140 Calories from Fat 60		
Total Fat 3.5g	4%	
Saturated Fat 1.23g	6%	
Trans Fat 0.17g		
Cholesterol 275mg	92%	
Sodium 70mg	3%	
Total Carbs 4g	1%	
Dietary Fiber 0g	0%	
Sugars 0g		
Protein 20g		
Vitamin A 570%	Calcium 0%	
Vitamin C 4%	Iron 25%	

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

# Individually Wrapped Beef Liver 27/6 Oz Slices

**Product Description** - Quality From The Beginning, Sliced, Skinned, Deveined. Our Tender Beef Liver Harmonizes Perfectly With Traditional Dishes As Well As New Flavorful Favorites. An Excellent Source Of Protein, Vitamin A, And Iron.

Product Code - 1022599 GTIN - 10079041225991

#### **Master Case**

Piece Count	Net Weight	Gross Weight
27	10	10.86
Width	Length	Height
8.75"	17.5"	5"
TI	HI	Cube
10	10	0.44 cubic ft

#### Storage

Shelf Life	Storage Temp	Storage Method
549 days from production	Storage Handling: -10°F-0°F	Keep Frozen

## Preparation

Gently Rinse Liver Slices Under Cold Water And Place In A Medium Bowl. Pour In Enough Milk To Cover. Let Stand While Preparing Onions. Melt 2 Tablespoons Of Butter In A Large Skillet Over Medium Heat. Separate Onion Rings And Saute Them In Butter Until Soft. Remove Onions And Melt Remaining Butter In The Skillet. Season The Flour With Salt And Pepper And Put It In A Shallow Dish Or On A Plate. Drain Milk From Liver And Coat Slices In The Flour Mixture. When The Butter Has Melted, Turn The Heat Up To Medium-High And Place The Coated Liver Slices In The Pan. Cook Until Nice And Brown On The Bottom. Turn And Cook On The Other Side Until Browned. Add Onions And Reduce Heat To Medium. Cook A Bit Longer To Taste.

### Ingredients

Beef Liver