

Sykotakia Tiganita
(Small Fried Liver Morsels)

Ingredients:

1 lb of Calf's liver
Flour for dredging
Olive oil for frying
2 tsp Sea Salt
Red wine Vinegar for serving

Method:

Cut the liver into small 1x 2" chunks and salt.
Dredge in flour.
Fry in ¼-½" of hot olive oil over medium-high heat until done (about 8-10 minutes).
Serve with a sprinkle of red wine vinegar.

(Serves 10 as an appetizer)