

**MEAT, FISH, AND POULTRY No.L 108 00**  
**BREADED LIVER**

**Yield** 100

**Portion** 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
337 cal	20 g	24 g	18 g	357 mg	552 mg	29 mg

**Ingredient**

MILK,NONFAT,DRY  
WATER,WARM  
EGGS,WHOLE,FROZEN  
BEEF,LIVER,RAW,SLICED,4 OZ  
BREADCRUMBS,DRY,GROUND,FINE  
FLOUR,WHEAT,GENERAL PURPOSE  
SALT  
PEPPER,BLACK,GROUND  
SHORTENING

**Weight**

7/8 oz  
1 lbs  
1-1/2 lbs  
25 lbs  
2-5/8 lbs  
3 lbs  
3-3/4 oz  
1/4 oz  
2-3/4 lbs

**Measure**

1/4 cup 2-1/3 tbsp  
1-7/8 cup  
2-7/8 cup  
  
2 qts 3 cup  
2 qts 3 cup  
1/4 cup 2-1/3 tbsp  
1 tbsp  
1 qts 2 cup

**Issue**

**Method**

- 1 Reconstitute milk; add eggs.
- 2 Dip liver in milk and egg mixture. Drain.
- 3 Dredge liver in mixture of crumbs, flour, salt and pepper; shake off excess.
- 4 Brown slices on lightly greased griddle about 5 minutes per side at 375 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 CCP: Hold for service at 140 F. or higher.