

BREADED LIVER WITH ONION AND MUSHROOM GRAVY

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
414 cal	25 g	25 g	23 g	357 mg	917 mg	33 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
 ONION AND MUSHROOM GRAVY

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
 1 gal 2 qts

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 375 F. griddle about 5 minutes per side. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Serve with 1 recipe Onion and Mushroom Gravy, Recipe No. O 016 09, per 100 portions. Each portion is 1 slice of liver plus 1/4 cup of gravy.