

# MASALA PORK LIVER AND HONEY APPLE RINGS



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### Masala liver

#### Ingredients:

Liver cleaned and cut into thin strips

1 teaspoon curry

2 teaspoons meat masala, (I used mutton masala)

1 teaspoon dried chilli

Pinch of salt

1 teaspoon tumeric

Cup of flour

1 lemon

Bunch of fresh coriander

2 to 3 hot fresh chillies

#### Method:

Mix all spices together except for the flour

Add liver and mix through

On a different plate sprinkle flour and then dip the liver inside the flour , make sure the liver is fully covered with flour

Now warm some sunflower oil in a pan and fry liver in hot oil 3-5 min on each side

Set aside and garnish with chopped coriander, fresh chilli and

lemon juice

Honey Apple Rings:

2 Apples peeled and cut into rings

1 teaspoon butter melted in hot pan

Add apple rings and fry for 5 min

Just before you serve it add 3 tablespoons or more of honey

The potatoes was boiled in a bit of salt water

Recipe and photo: Shan T Russ