

# Liver and Bacon Casserole

**Portions 6**

## Ingredients

30ml	Vegetable Oil
225g	Onions
900g	Lambs Liver
30g	Plain Flour
1 x	Stock Cubes
600ml	Water
300g	Sliced Bacon
	Seasoning

## Method

1. Heat oil and fry the onions until just beginning to brown.
2. Add the liver and fry gently for a few minutes until both sides are brown.
3. Cook sliced bacon and add to liver and onion.
4. Stir in the flour and cook for 1 minute. Make the stock up with boiling water and the stock cubes.
5. Add the stock and stirring it into the liver, bacon and onion until it starts to thicken.
6. Add the milk and bring to the boil stirring until it becomes thick.
7. Cover and simmer for 10 to 20 minutes until liver is tender.

**Serving Suggestion** – delicious with creamy mashed potato and green beans for a proper winter-warmer!