









Nutrition Facts

Serving Size – 4 oz

Calories 130 Calories from Fat 10

Total Fat 1g	2%
Saturated Fat 0.5g	3%
Cholesterol 200mg	68%
Sodium 75mg	4%
Total Carbs 8g	3%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 22g	

Vitamin A 400% Calcium 0%
Vitamin C 0% Iron 25%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.





Cup-pac Beef Liver 24/1 Lb Cups

Product Description - Quality From The Beginning, Sliced, Skinned, Deveined. Our Tender Beef Liver Harmonizes Perfectly With Traditional Dishes As Well As New Flavorful Favorites. An Excellent Source Of Protein, Vitamin A, And Iron.

Product Code - 22325 GTIN - 10079041223256 UPC Code - 079041223259

Master Case

Piece Count	Net Weight	Gross Weight
	24	28.21
Width	Length	Height
14.875"	19.625"	7.125"
TI	HI	Cube
6	7	1.2 cubic ft

Retail Pack

Net Weight	Width	Length	Height
1	4.5"	3.1875"	3.1875"

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

Gently Rinse Liver Slices Under Cold Water And Place In A Medium Bowl. Pour In Enough Milk To Cover. Let Stand While Preparing Onions. Melt 2 Tablespoons Of Butter In A Large Skillet Over Medium Heat. Separate Onion Rings And Sauté Them In Butter Until Soft. Remove Onions And Melt Remaining Butter In The Skillet. Season The Flour With Salt And Pepper And Put It In A Shallow Dish Or On A Plate. Drain Milk From Liver And Coat Slices In The Flour Mixture. When The Butter Has Melted, Turn The Heat Up To Medium-High And Place The Coated Liver Slices In The Pan. Cook Until Nice And Brown On The Bottom. Turn And Cook On The Other Side Until Browned. Add Onions And Reduce Heat To Medium. Cook A Bit Longer To Taste.

Ingredients

Beef Liver