



## **Kashering Liver (Beef, Chicken, Duck or Turkey)**

Kosher laws prohibit the eating of blood. Since liver is full of blood, one must grill or broil them before consuming them. You should have separate utensils for kashering your liver and they should be washed separately from other meat utensils as well.

1. Make shallow slits on one side of the liver with a sharp knife
2. Place the liver under the broiler in a broiler pan or on the grill
3. Sprinkle with kosher salt
4. After 3-4 minutes flip livers and sprinkle with more kosher salt
5. Once cooked (approximately 3-4 minutes), remove from heat and rinse in cold water

Your livers are now kosher and can be used in your favorite recipes!