2 Pounds Calf Liver

1 Cup Milk

1 Cup Unsalted Butter salted

2 Each Yellow Onions sliced

2 Cups All Purpose Flour

2 Tablespoons Creole Seasoning

3 Cups Beef Broth

Salt and Pepper to taste

4. 1 Cup Unsalted Butter, 2 Each Yellow Onions
5. Remove the onions from the pan.
6. Add the flour and Creole seasoning to a shallow dish and mix well.
7. Coat all the liver slices with the seasoned flour.
8. Add ¼ Cup butter to the pan and melt over medium-high heat.
9. Lay a few pieces of liver into the hot butter and cook until browned (about 1 minute). Turn liver over and cook the other side - about another minute.
10. Remove from the pan, add a little more butter if needed and repeat with the liver until all has been cooked.
11. Add the remaining butter to the pan along with the remaining flour and stir well scraping up the stuck bits on the bottom of the pan.
12. Cook a few minutes, until browned then slowly pour the beef broth into the pan. Stirring constantly. Season to your preferred taste with salt and pepper.
13. Once you have a nice gravy made add the liver back to the pan with the onions on top and turn off the heat.
14. Serve with mashed potatoes.

Notes

- Be careful not to cook the liver too long, it only take a minute to cook each side. If you overcook it, then it'll get rubbery.