

Kavarma

Also Known As

Course	Yield	Type of Food	Main Ingredient
Entrée	6 servings	Meat	Pork

Comments

This is a very tasty Bulgarian meat dish.

Prep Time 20 minutes **Cooking Time** 35 minutes **Ethnic Origin** Bulgarian

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes **Temperature** 325 **Grease Pan?** Yes

Measure	Ingredient	Measure	Ingredient
1.75 lb.	pork loin		sea salt to taste
1 lb.	veal liver or calves liver		
5 whole	bell peppers, chunked		
4 whole	onions, chunked		
2 whole	tomatoes, quartered		
1 cup	mushrooms, diced large		
.33 cup	white wine		
1 tsp.	summer savory		
.5 tsp.	paprika		
.25 tsp.	ground black pepper		
.5 tsp.	parsley		
.5 cup	sunflower oil		

Instructions

Cook and dice the liver and set aside.

Cut the loin into small pieces and fry in oil and some water.

Add the onions and when tender add the cooked and diced liver, sliced mushrooms, peppers, tomatoes, savory, wine, salt and some warm water.

Stir, then pour into an earthenware dish or bowl and bake in oven for 20 minutes.

Serve sprinkled with finely chopped, chilled fresh parsley.

Use juices as gravy.