

Carajacas (liver and onion in mojo sauce)

Any type of liver can be used for this dish, although pork liver is that most commonly used. If you have the patience to remove the nerves and hide, the result is excellent.

Preparation:

Clean the liver, cut into thin, wide fillet slices and put them on the *hondilla* tray.

Prepare a *mojo* in a mortar, first crushing the peeled and sliced garlic with coarse salt, the thyme, cumin and parsley. Then add the remaining ingredients: the hot pepper, which should also be crushed, the paprika, wine and vinegar.

Pour this *mojo* over the liver and stir well so that it absorbs all the flavours of the mixture. Leave to stand for a while, although this is not strictly necessary.

Sauté the onion cut into half-moons in a frying pan until golden brown. At this point, remove the liver pieces from the pot and fry them on top of the onion.

Note...

In Gran Canaria, this dish is called *carajacas* and is one of the most popular enyesques or *tapa* snack on the Island. In some places, though, onion is not used. However, we recommend its use as it counteracts the sharpness of the sauce.



Ingredients:

One kilo of fresh liver.

One large glass of dry white wine.

One wineglass of vinagre macho.

6 to 8 cloves of garlic.

A little thyme.

Some cumin seeds.

Some bay leaves.

Paprika.

Half a hot pepper.

A few sprigs of parsley.

Salt.

Oil.

2 sweet onions.