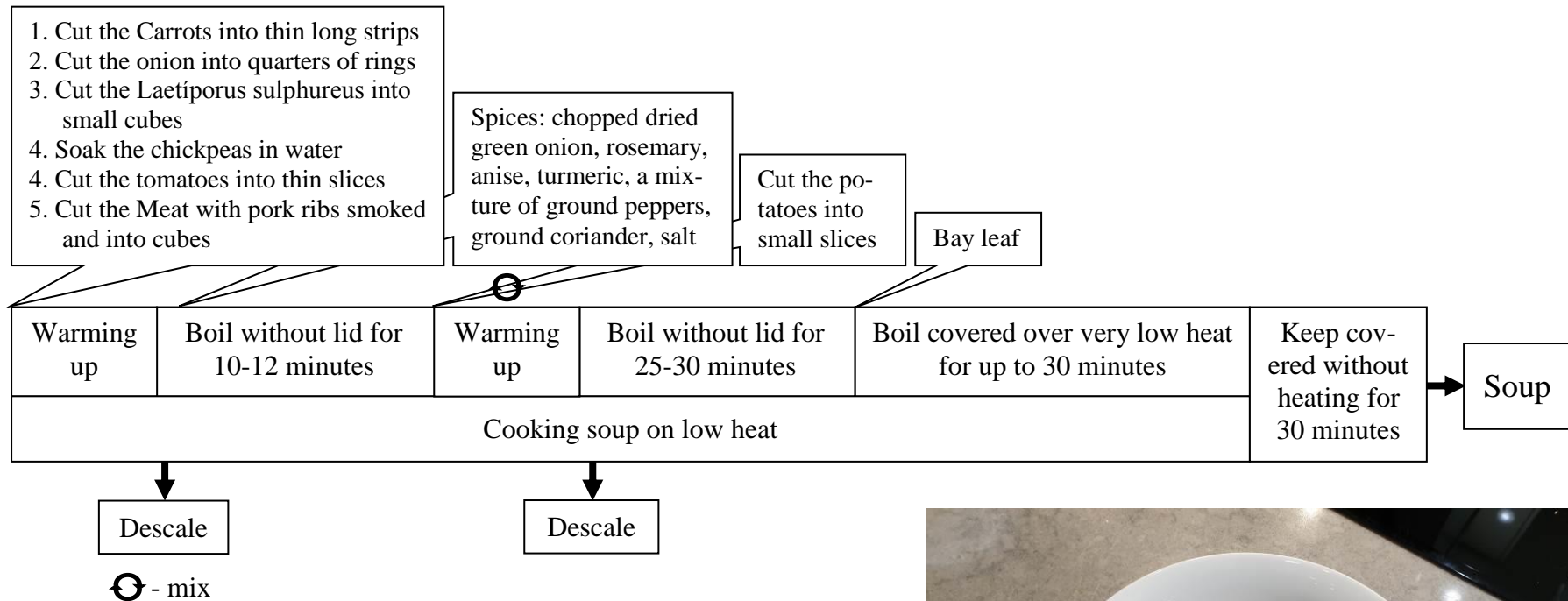


Soup with smoked pork ribs and chickpeas "Noble treat" (khurs.ru - 2020)



- | | |
|---|---|
| 1. Smoked pork ribs - 800 g | 10. Chopped green onion - 1-1.5 tbsp. spoons |
| 2. Meat with smoked pork ribs - 300 g | 11. Rosemary - 0.5-0.75 tsp |
| 3. Boiled Laetiporus sulphureus - 250 g | 12. Anise - 0.5-0.75 tsp |
| 4. Onions - 250-300 g | 13. Turmeric - 1 tsp |
| 5. Carrots - 200-250 g. | 14. A mixture of ground peppers - 0.3-0.4 tsp |
| 6. Potatoes - 1.5-1.6 kg | 15. Ground coriander - 0.75-1 tsp |
| 7. Tomatoes - 400-500 g | 16. Laurel leaf |
| 8. Dried chickpeas - 300 g | 17. Salt - 1 tbsp. a spoon |
| 9. Garlic - 5-6 cloves | 18. Water - 3-3.5 l |



Soup with smoked pork ribs and chickpeas "Noble treat"



1. Take smoked pork ribs (short)



2. Divide the ribs into pulp



3. Take more smoked pork ribs



4. Separate the meat from the smoked pork ribs and cut it into cubes



5. We take chickpeas



6. Soak chickpeas in water



7. We take carrots



8. Cut carrots into thin long strips



9. We take tomatoes



10. Cut tomatoes into thin slices



11. Peeling onions



12. Cut the onion into quarters of rings

Soup with smoked pork ribs and chickpeas "Noble treat"



13. Peeling potatoes



14. We cut potatoes into small pieces



15. Cut the boiled *Laetiporus sulphureus* fungus into small cubes



16. We take garlic



17. We clean the cloves of garlic



18. Cut the garlic thinly



19. We measure the proportions of spices



20. We put a pot of water on the fire



21. Putting carrots in a saucepan



22. Put the onion and the *Laetiporus sulphureus* fungus in a saucepan



23. Put the chickpeas in a saucepan



24. Put the tomatoes in a saucepan

Soup with smoked pork ribs and chickpeas "Noble treat"



25. Put finely chopped meat from smoked pork ribs



26. Put the smoked pork ribs in a saucepan



27. Bring to a boil, remove scale



28. Put spices in a saucepan



29. Putting garlic in a saucepan



30. Stir the contents in a saucepan



31. Cook on low heat



32. Put potatoes in a saucepan



33. Descale



34. Put the bay leaf in a saucepan



35. Cover the pan with a lid and cook over low heat



36. Serve soup on the table