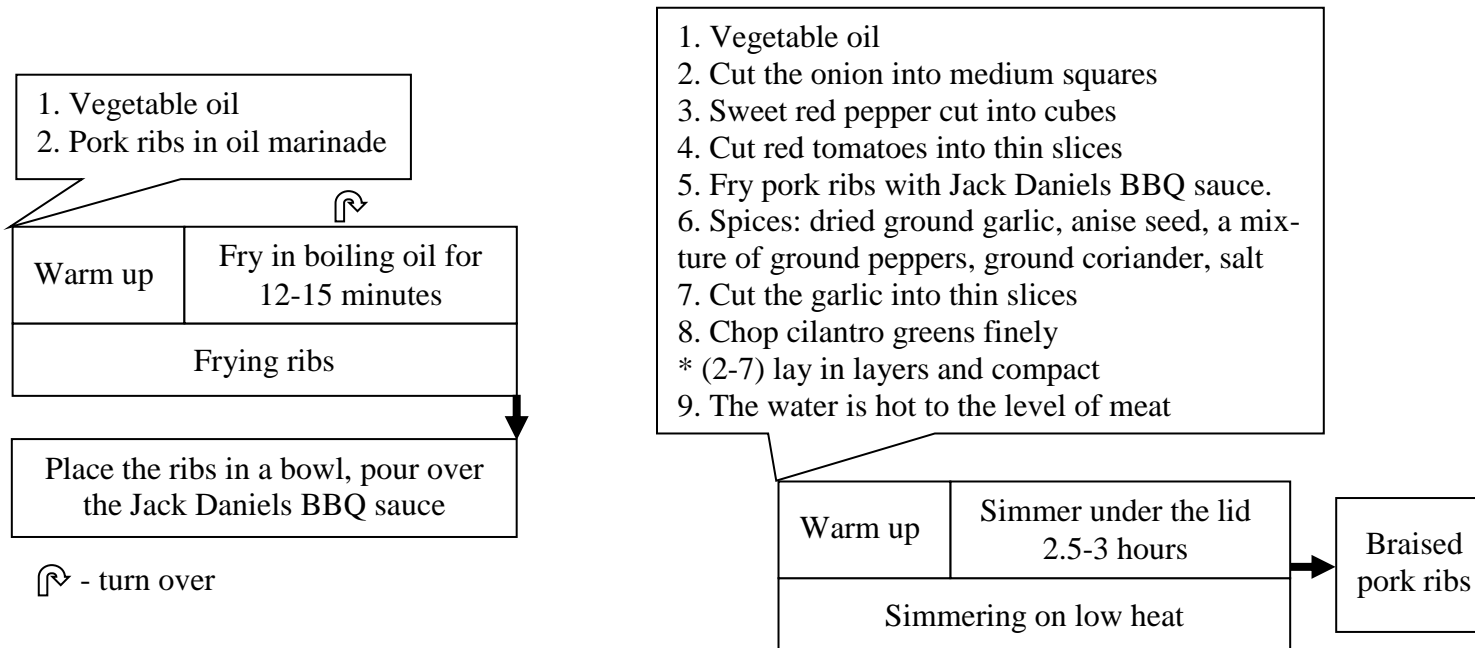


Braised pork ribs "At the Prague courtyard" (khurs.ru - 2020)



1. Pork ribs in oil marinade - 4 kg
2. Onions - 1 kg
3. Red tomatoes - 1 kg
4. Sweet red pepper - 3 pcs.
5. Garlic - 1 head
6. Jack Daniels BBQ Sauce - 120-140 g
7. Vegetable oil - 150-180 g
8. Cilantro greens - 1 bunch
9. Dried ground garlic - 0.75-1 tbsp. spoons
10. Ground coriander - 1.5-2 tbsp. spoons
11. Anise seeds - 0.75-1 tsp
12. A mixture of ground peppers - 0.3-0.5 tsp
13. Salt - 0.75-1 tbsp. the spoon
14. Hot water - 1-1.5 l



Braised pork ribs "At the Prague courtyard"



1. Take pork ribs in oil marinade



2. Take onions



3. Peel the onions



4. Cut the onion into medium squares



5. Take the red tomatoes



6. Cut red tomatoes into thin slices



7. Take sweet red pepper



8. Cut red sweet pepper into cubes



9. Take the green cilantro



10. Chop cilantro greens finely



11. We make up the proportions of spices



12. Mix the spices

Braised pork ribs "At the Prague courtyard"



13. Peel the garlic



14. Cut the garlic into thin slices



15. Take Jack Daniels BBQ Sauce



16. We take vegetable oil



17. Put a frying pan with vegetable oil on the fire



18. Put a layer of ribs in a pan and fry in boiling oil



19. Turn over and fry the ribs from different sides



20. Put the fried ribs in a bowl



21. Pour the ribs with Jack Daniels BBQ sauce



22. Take a saucepan, pour vegetable oil on the bottom



23. Put a layer of onions in a saucepan



24. Put a layer of sweet red pepper and tomatoes in a saucepan

Braised pork ribs "At the Prague courtyard"



25. Put a layer of turnips and a layer of ribs in a saucepan



26. Put some of the garlic in a saucepan



27. Put some of the spices in a saucepan



28. Put some of the cilantro greens in a saucepan



29. Put a layer of onions in a saucepan



30. Put a layer of ribs in a saucepan



31. Put some of the spices in a saucepan



32. Put some of the cilantro greens in a saucepan



33. Put a layer of pork ribs and some garlic in a saucepan



34. Put a layer of onions, tomatoes and peppers in a saucepan, pour hot water



35. Put in a saucepan on the fire, simmer under the lid on low heat



36. Serve