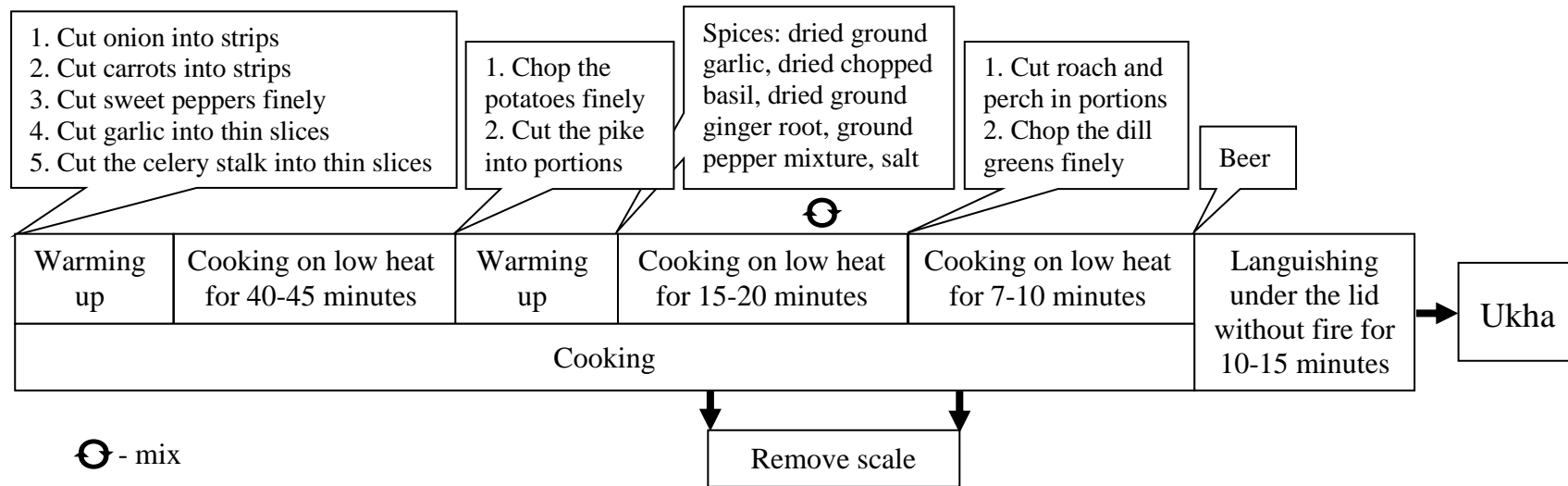


## Ukha "Forest Lake" (khurs.ru - 2021)



1. Pike – 2 pcs.
2. Perch – 1 pc.
3. Roach – 1 pc.
4. Potatoes – 7-8 pcs.
5. Onion – 2-3 pcs.
6. Sweet peppers – 3 colors of 1/4 pcs.
7. Garlic – 5-6 cloves
8. Dill greens – 1 bunch
9. Dried ground garlic – 0.35-0.5 tablespoons
10. Dried chopped basil greens – 2 tablespoons
11. Dried ground ginger root – 0.3-0.35 teaspoons
12. Ground pepper mixture – 0.35-0.4 teaspoons
13. Salt – 1.25-1.5 tablespoons
14. Water-3-3.5 l



## Ukha "Forest Lake"



1. We take river fish



2. We clean and carve the fish in portions



3. We take potatoes



4. Peeling potatoes



5. Cut the potatoes finely



6. Peel the onion



7. Cut onion into strips



8. Peel the carrots



9. Cut carrots into strips



10. We take sweet peppers



11. Cut the sweet peppers finely



12. We take a celery stalk



## Ukha "Forest Lake"



13. We cut the celery stalk into thin plates



14. We take garlic



15. Peel the garlic



16. Cut the garlic into thin slices



17. We take dill greens



18. Cut the dill greens finely



19. We make up the proportions of spices



20. Pour beer into a glass



21. We put a pot of water on the fire



22. Put the onion in a saucepan



23. Put the carrots in a saucepan



24. Put the sweet peppers in a saucepan



## Ukha "Forest Lake"



25. Put the garlic in a saucepan



26. Put the celery stalk in a saucepan



27. Cook on low heat



28. Put the potatoes in a saucepan



29. Put the pike in a saucepan. Bring to a boil. Remove the scale



30. Put the spices in a saucepan



31. Stir the contents of the saucepan



32. Put the roach and perch in a saucepan. Remove the scale



33. Put the dill greens in a saucepan. Cook on low heat



34. Pour the beer into a saucepan



35. Cover the saucepan with a lid, without fire



36. We serve it on the table