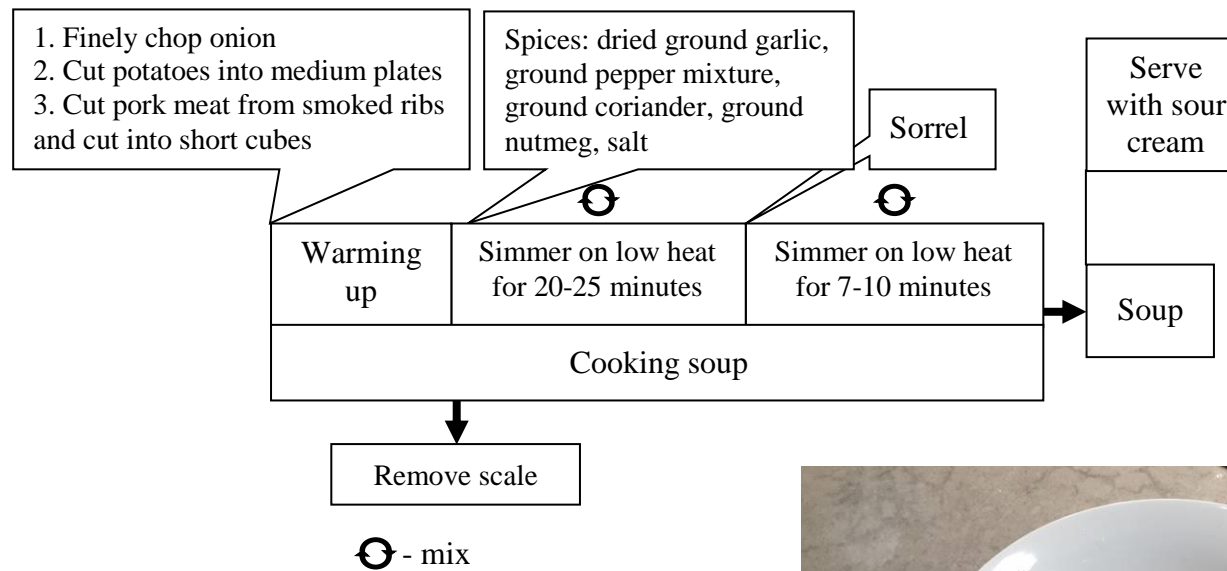


Sorrel soup with smoked meats "Dachny" (khurs.ru - 2022)



1. Smoked pork ribs - 0.7 kg
2. Potatoes – 0.9 kg
3. Sorrel – 250-300 g
4. Onion – 200 g
5. Chicken eggs – 2 pcs.
6. Dried ground garlic – 1 tablespoon
7. Ground pepper mixture – 0.6-0.7 teaspoons
8. Ground coriander – 0.4-0.5 teaspoons
9. Ground nutmeg – 0.4-0.5 teaspoons
10. Salt – 1-1.5 tablespoons
11. Sour cream with a fat content of 20%
12. Water - 2-2.5 liters



Sorrel soup with smoked meats "Dachny"



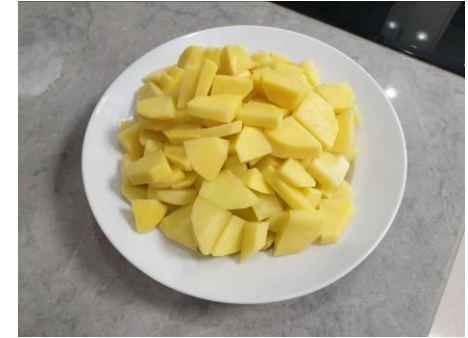
1. Take the smoked pork ribs



2. Cut the meat from the ribs into short cubes



3. Peel the potatoes



4. Cut the potatoes into medium plates



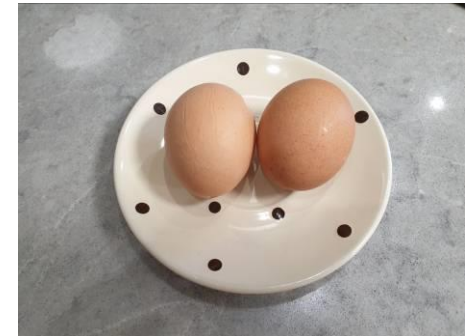
5. Take the sorrel



6. Cut the sorrel into medium pieces



7. Peel and finely chop the onion



8. Take the chicken eggs



9. Beat the chicken eggs in a mug



10. Beat the chicken eggs with a tea-spoon



11. Measure the proportions of spices



12. Put a pot of water on the fire

Sorrel soup with smoked meats "Dachny"



13. Put the onion in a saucepan



14. Put the potatoes in a saucepan



15. Put the meat in a saucepan



16. Bring to a boil, remove the scale



17. Put the spices in a saucepan, stir



18. Cook over low heat without a lid



19. Put the sorrel in a saucepan



20. Cook on low heat without a lid



21. Pour the beaten eggs into a saucepan in a thin stream, mix



22. Transfer the soup to a plate



23. Put the sour cream in a plate



24. Stir the sour cream in the soup, serve it on the table