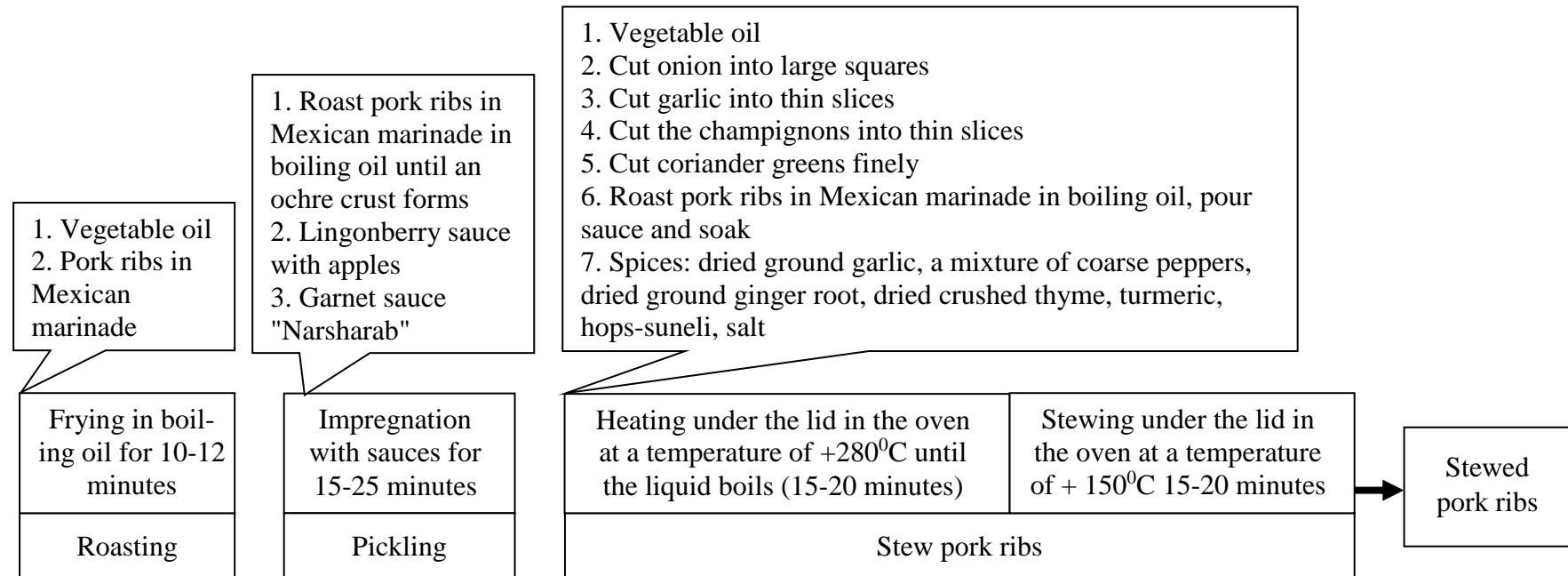


Pork ribs in Mexican marinade stewed with champignons and onions (khurs.ru - 2016)



1. Pork ribs in Mexican marinade – 3 kg
2. Onion – 1.5 kg
3. Champignons – 400 g
4. Garlic – 2 heads
5. Coriander greens – 150 g
6. Dried ground garlic – 12-15 g
7. A mixture of coarse peppers
8. Dried ground ginger root
9. Dried crushed thyme
10. Turmeric
11. Hops-suneli
12. Vegetable oil – 250-300 g
13. Lingonberry sauce with apples – 285 g
14. Garnet sauce "Narsharab" – 50 g
15. Salt 1.5-2 tablespoons



Pork ribs in Mexican marinade stewed with champignons and onions



1. Take chilled pork ribs in a Mexican marinade



2. Cooking chilled pork ribs in a Mexican marinade



3. Take the champignons



4. Clean and cut the champignons with thin plates



5. Take onion



6. Peel the onion



7. Cut onion into large squares



8. Take garlic



9. Peel the garlic cloves



10. Cut the garlic cloves into thin plates



11. We take coriander greens



12. Cut the coriander greens finely

Pork ribs in Mexican marinade stewed with champignons and onions



13. Take lingonberry sauce with apples



14. Take the garnet Narsharab sauce



15. Take vegetable oil



16. We make up the proportions of spices



17. Mix the spices



18. Put a saucepan with a thick bottom on the fire



19. Pour vegetable oil into a saucepan and bring to a boil



20. Put the ribs in boiling oil in a saucepan



21. Turn the ribs over and brown



22. Put the fried ribs in a bowl



23. Pour the ribs with lingonberry sauce with apples



24. Pour the ribs with garnet Narsharab sauce

Pork ribs in Mexican marinade stewed with champignons and onions



25. Fry all the ribs in boiling oil



26. Let the lingonberry sauce with apples soak into the rib meat



27. Let the garnet Narsharab sauce soak in



28. Take the brazier



29. Pour vegetable oil into the brazier



30. Put a layer of onion in a brazier



31. Put a layer of champignons in a brazier



32. Sprinkle the champignons with coriander greens



33. Put the first layer of ribs in the brazier



34. Put a layer of onion in a brazier



35. Put a layer of champignons in a brazier



36. Sprinkle the champignons with coriander greens

Pork ribs in Mexican marinade stewed with champignons and onions



37. Put the first part of the garlic in the brazier



38. Put the first part of the spice mixture in the roaster



39. Put the second layer of ribs in the brazier



40. Put a layer of onion in a brazier



41. Put the coriander greens



42. Put the second part of the garlic in the roaster



43. Put the second part of the spice mixture in the brazier



44. Put the third layer of ribs in the brazier



45. Cover the brazier with a lid



46. Put the roaster in the oven at a temperature of +280°C



47. After boiling the liquid, set the temperature to +150°C



48. The dish is ready