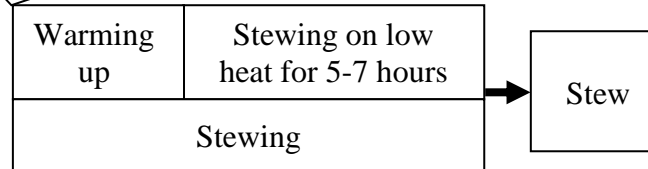


## Vegetable stew with bear and moose meat "Hunter's House" (khurs.ru - 2022)

1. Vegetable oil
  2. Cut onion into medium squares
  3. Cut sweet peppers into small cubes
  4. Cut garlic into thin slices
  5. Cut the celery stalk into plates
  6. Bear meat and moose meat cut in portions
  7. Finely chop the parsley
  8. Spices: dried tomatoes, chopped, dried dill, ground coriander, ground lemon pepper, salt
- 2-8 – lay in layers and compress  
Fill the free space with boiling water to the level of laying



1. Bear meat - 1.1-1.2 kg
2. Moose meat – 1.1-1.2 kg
3. Onion – 1.2-1.3 kg
4. Sweet red and yellow peppers – 2+2 pcs. (600-650 g)
5. Celery stalk – 200-250 g
6. Garlic -1 head
7. Parsley greens – 35-40 g
8. Vegetable oil – 25-30 g
9. Dried chopped tomatoes – 1-1.5 tablespoons
10. Dried chopped dill greens – 1 tablespoon
11. Ground coriander – 1-1.5 tablespoons
12. Ground lemon pepper – 0.4-0.5 teaspoons
13. Salt – 1.25-1.5 tablespoons
14. Water-3-3.5 l (hot)



## Vegetable stew with bear and moose meat "Hunter's House"



1. We carve the bear meat



2. We carve the moose meat



3. We peel the onion 4. We cut the onion with medium squares



4. We cut the onion with medium squares



5. We take sweet peppers



6. We cut sweet peppers into small cubes



7. We take a celery stalk



8. We cut a celery stalk with plates



9. Peel garlic



10. Cut garlic slices into thin plates



11. Take parsley greens



12. Cut parsley greens finely



## Vegetable stew with bear and moose meat "Hunter's House"



13. Make up the proportions of spices



14. Mix the spices



15. Take vegetable oil



16. Pour vegetable oil and put onion in a saucepan



17. Put sweet peppers in a saucepan



18. Put bear meat in a saucepan



19. Put the moose meat in a saucepan  
20. Put the spices in a saucepan



20. Put the spices in a saucepan



21. Put a layer of celery stalk in a saucepan



22. Put a layer of onion in a saucepan



23. Put a layer of sweet peppers in a saucepan



24. Put a layer of bear and moose meat in a saucepan



## Vegetable stew with bear and moose meat "Hunter's House"



25. Put some spices and garlic in a saucepan



26. Put a layer of onion in a saucepan



27. Put a layer of sweet peppers in a saucepan



28. Put a layer of celery stalk in a saucepan



29. Put the parsley in a saucepan



30. Put the bear meat in a saucepan



31. Put the moose meat and spices in a saucepan



32. Put the garlic in a saucepan



33. Put the sweet pepper in a saucepan



34. Put the onion, pour hot water into a saucepan



35. Cover the saucepan with a lid, simmer on low heat



36. We serve it on the table