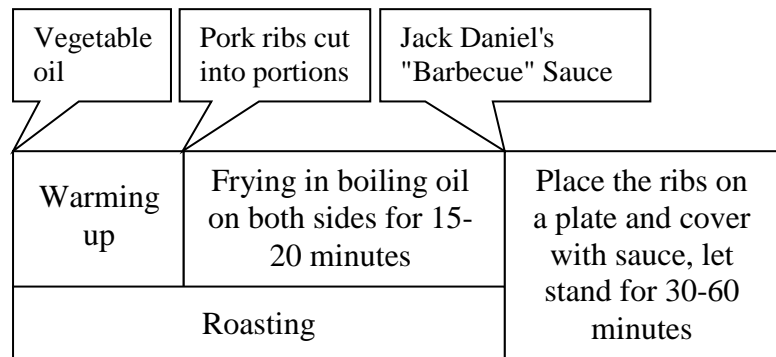
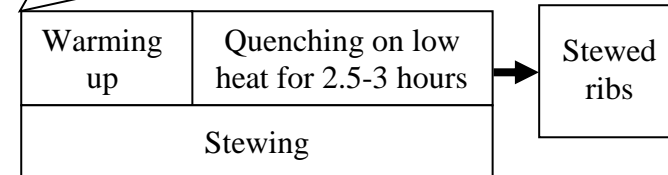


Pork ribs stewed with vegetables and mushrooms "Tomatnye" (khurs.ru - 2022)



1. Vegetable oil
 2. Cut onion into medium squares
 3. Cut red tomatoes into thin slices
 4. Cut sweet peppers into small cubes
 5. Defrost honey mushrooms
 6. Tomato paste
 7. Cut turnips into thin strips
 8. Finely chop the parsley
 9. Pre-fry pork ribs in boiling oil
 10. Spices: dried crushed tomatoes, ground coriander, dried ground garlic, anise seeds, ground pepper mixture, cumin, salt
- 2-10 – lay in layers and compress
Fill the free space with boiling water to the level of laying



1. Pork ribs – 3.3-3.5 kg
2. Onion – 1.3 kg
3. Red tomatoes – 600-650 g
4. Sweet red and yellow peppers – 2+1 pcs.
5. Quick-frozen honey mushrooms - 600 g
6. Turnip – 300 g
7. Jack Daniel's "Barbecue" sauce – 80 g
8. Tomato paste – 140 g
9. Parsley greens – 40 g
10. Dried chopped tomatoes – 1 tablespoon
11. Ground coriander – 0.8-1 tablespoon
12. Dried ground garlic – 0.7-0.8 tablespoons
13. Anise seeds – 0.7-0.8 tablespoons
14. Ground pepper mixture – 0.3 teaspoons
15. Cumin – 0.5 teaspoons
16. Vegetable oil – 80-90 g
17. Salt – 1.5-2 tablespoons
18. Water – 3-3.5 liters (hot)



Pork ribs stewed with vegetables and mushrooms "Tomatnye"



1. Cut pork ribs in portions



2. Peel onion



3. Cut onion into medium squares



4. Take sweet peppers



5. Cut sweet peppers into small cubes



6. Take turnips



7. Cut turnips into thin strips



8. Take tomato paste



9. Defrost honey mushrooms



10. Take tomatoes greens



11. Cut tomatoes into thin slices

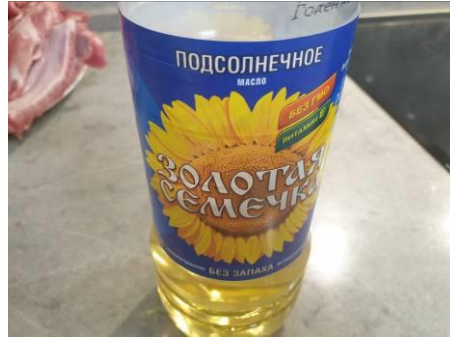


12. Take parsley

Pork ribs stewed with vegetables and mushrooms "Tomatnye"



13. Cut parsley finely



14. Take vegetable oil



15. Take Jack Daniel's "Barbecue" sauce



16. We make up the proportions of spices



17. Mix the spices



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



19. Fry pork ribs on high heat



20. Turn the ribs over, fry on the other side



21. Put the fried pork ribs in a plate



22. Pour the ribs with Jack Daniel's "Barbecue" sauce



23. Pour the oil, put a layer of onion in a saucepan



24. Put a layer of fried ribs in a saucepan

Pork ribs stewed with vegetables and mushrooms "Tomatnye"



25. Put part of the parsley greens in a saucepan



26. Put part of the tomatoes in a saucepan



27. Put some of the spices in a saucepan



28. Put a layer of honey in a saucepan



29. Put a layer of sweet peppers in a saucepan



30. Put some turnips in a saucepan



31. Put a layer of fried ribs in a saucepan



32. Put the rest of the parsley and spices in a saucepan



33. Put the rest of the turnips in a saucepan



34. Put the onion, press, pour boiling water into a saucepan



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



36. We serve it on the table