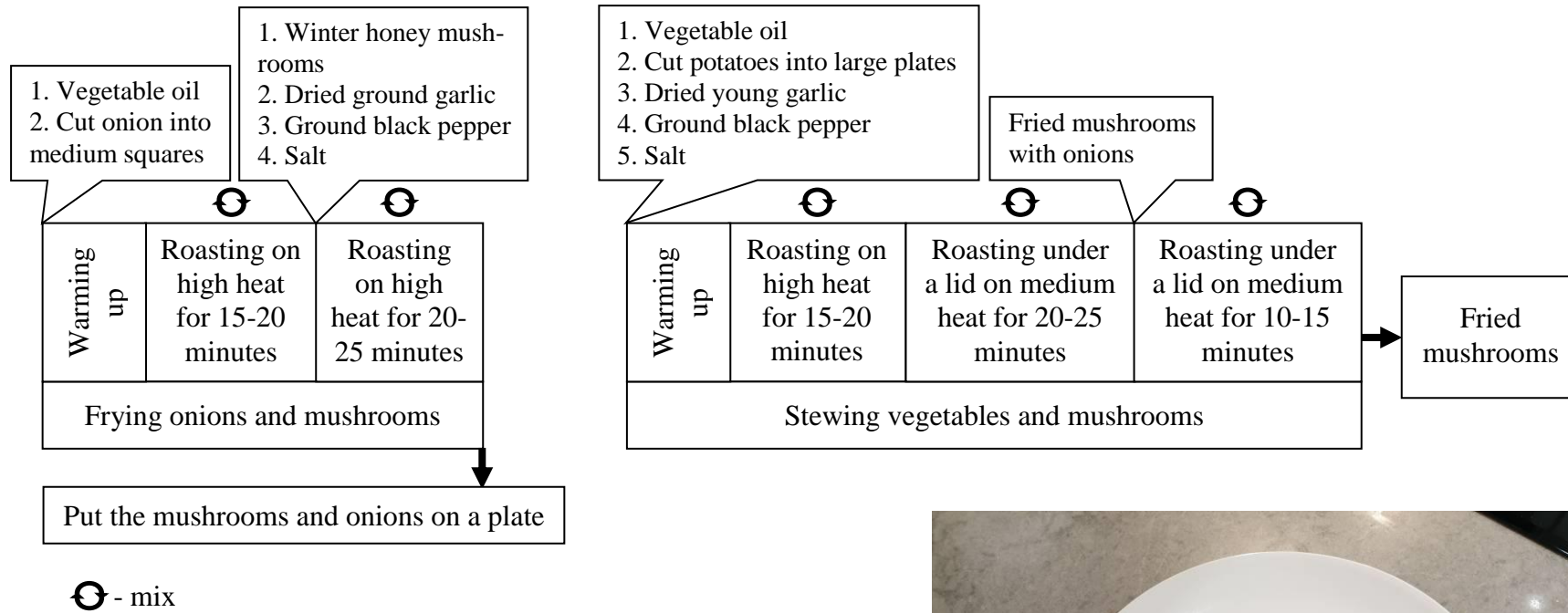


Fried winter honey mushrooms with potatoes and onions "Winter time" (khurs.ru - 2022)



1. Winter honey mushrooms – 540 g
2. Potatoes – 1.5-1.6 kg
3. Onion – 1 kg
4. Vegetable oil – 70-80 g
5. Dried ground garlic – to taste
3. Ground black pepper – to taste
6. Salt – to taste



Fried winter honey mushrooms with potatoes and onions "Winter time"



1. Take winter honey mushrooms



2. Peel onions



3. Cut onions with medium squares



4. Peel potatoes



5. Cut potatoes into large plates



6. Take vegetable oil



7. Take spices



8. Put a frying pan with vegetable oil on fire



9. Put the onion in a frying pan, fry on high heat



10. Periodically stir, fry the onion until it has an ochre hue



11. Put the winter mushrooms in the frying pan



12. Put the spices in the pan

Fried winter honey mushrooms with potatoes and onions "Winter time"



13. Mix the contents of the frying pan, fry on high heat



14. Fry until cooked



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



16. Put the potatoes in the pan



17. Put the spices in the pan



18. Mix the contents, fry on high heat



19. Browning potatoes



20. Cover the pan with a lid, fry over medium heat



21. Put fried mushrooms and onions in a frying pan



22. Mix the contents of the frying pan



23. Cover the pan with a lid, fry over medium heat



24. We serve it on the table