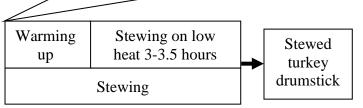
Stewed turkey drumsticks with vegetables "Delight" (khurs.ru - 2022)

- 1. Vegetable oil
- 2. Cut onion into small squares
- 3. Cut the zucchini into small pieces
- 4. Cut red and yellow sweet peppers into small pieces
- 5. Cut turnips into thin strips
- 6. Cut carrots into thin strips
- 7. Turkey shanks
- 8. Spices: dried chopped coriander greens, dried ground garlic, ground pepper mixture, curry, salt
- 2-8 lay in layers and compress

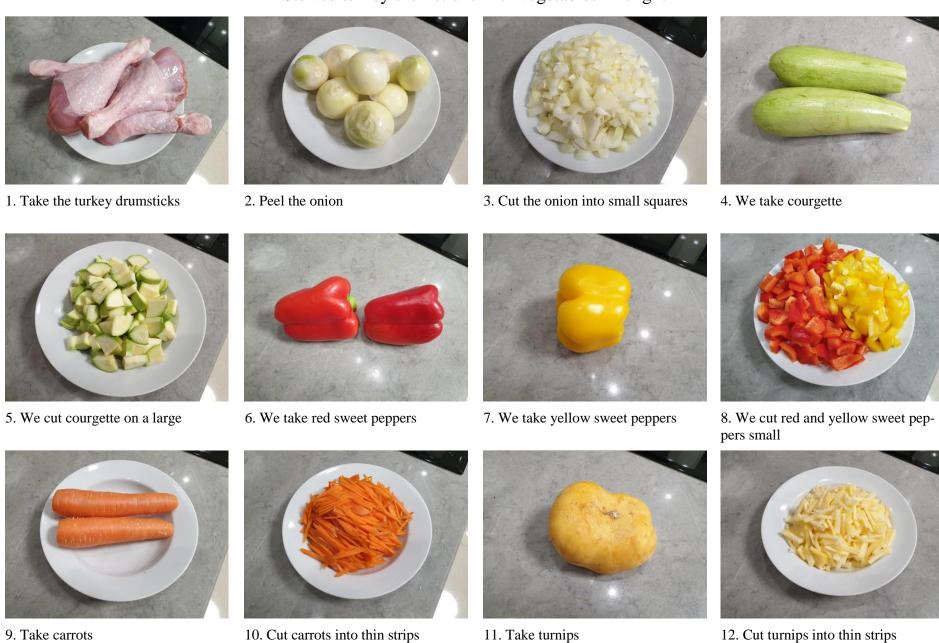
Pour boiling water



- 1. Turkey drumsticks 1.9 kg
- 2. Zucchini 0.5 kg
- 3. Onion 0.9 kg
- 4. Sweet red and yellow peppers 350+200 g
- 5. Carrots 200-250 g
- 6. Turnip 300-350 g
- 7. Garlic 5-8 slices
- 8. Dried chopped coriander greens 1-1.5 tablespoons
- 9. Dried ground garlic -0.5-0.7 tablespoons
- 10. Ground coriander -0.5-0.7 tablespoons
- 11. Sumac -0.5-0.7 tablespoons
- 12. Ground cumin -0.6-0.8 teaspoons
- 13. Vegetable oil -35-40 g
- 14. Salt 1-1.5 tablespoons
- 15.Water 0.6-0.81 (hot)



Stewed turkey drumsticks with vegetables "Delight"



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13. Peel garlic



14. Cut the garlic into thin strips



15. Take vegetable oil



16. We make up the proportions of spices



17. Mix the spices



18. Pour vegetable oil and put onion in a saucepan



19. Put a layer of courgette in a saucepan



20. Put a layer of carrots in a saucepan



21. Put a layer of turnips in a saucepan



22. Put the turkey drumsticks in a saucepan



23. Put a layer of spices in a saucepan



24. Put some garlic in a saucepan

Stewed turkey drumsticks with vegetables "Delight"



25. Put a layer of sweet peppers in a saucepan



26. Put the second part of the onion in a saucepan



27. Put the second part of the courgette in a saucepan



28. Put the turkey legs in a saucepan



29. Put the second part of the spices in 30. Put the second layer of sweet a saucepan



peppers in a saucepan



31. Put the second part of the garlic in 32. Put the second layer of turnips in a a saucepan



saucepan



33. Put the second layer of carrots in a saucepan



34. Pour boiling water into a saucepan



35. Put the saucepan on the fire, put it 36. Serve on the table out under the lid on low heat.

