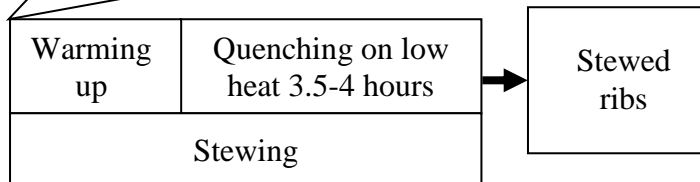


## Beef ribs stewed with prunes "Burenka" (khurs.ru - 2022)

1. Vegetable oil
  2. Cut onion into medium squares
  3. Cut sweet peppers into small squares
  4. Prunes
  5. Cut garlic into thin slices
  6. Beef ribs are cleaned of fat
  7. Spices: dried ground coriander greens, ground coriander, dried ground garlic, ground pepper mixture, salt
- 2-7 – lay in layers and compress  
Fill the free space with boiling water to the level of laying



1. Beef ribs – 3.8-3.9 kg
2. Onion – 1.1-1.2 kg
3. Sweet red and yellow peppers – 1+1 pcs.
4. Prunes – 250-300 g
5. Garlic – 4-7 slices
6. Dried ground coriander greens – 2 tablespoons
7. Ground coriander – 1 tablespoon
8. Dried ground garlic – 1.5 tablespoons
9. Ground pepper mixture – 0.3-0.5 teaspoons
10. Vegetable oil – 20-25 g
11. Salt – 1.5-2 tablespoons
12. Water – 3-3.5 liters (hot)



## Beef ribs stewed with prunes "Burenka"



1. Cut beef ribs in portions



2. Peel onion



3. Cut onion with medium squares



4. Take sweet peppers



5. Cut sweet peppers in small squares



6. Take prunes



7. Peel garlic



8. Cut garlic into thin plates



9. Make up the proportions of spices



10. Mix the spices



11. Take vegetable oil



12. Put vegetable oil and onion in a saucepan

## Beef ribs stewed with prunes "Burenka"



13. Put a layer of beef ribs in a saucepan



14. Put some prunes and garlic in a saucepan



15. Put some of the sweet peppers in a saucepan



16. Put a layer of onion in a saucepan



17. Put some of the spices in a saucepan



18. Put a layer of beef ribs in a saucepan



19. Put some of the prunes and garlic in a saucepan



20. Put a layer of sweet peppers in a saucepan



21. Put some of the spices in a saucepan



22. Put a layer of onion in a saucepan



23. Put a layer of beef ribs in a saucepan



24. Put some prunes and garlic in a saucepan

## Beef ribs stewed with prunes "Burenka"



25. Кладём часть специй в кастрюлю



26. Кладём слой перцев сладких в кастрюлю



27. Кладём слой лука репчатого в кастрюлю



28. Кладём слой рёбрышек говяжьих в кастрюлю



25. Put some spices in a saucepan



26. Put a layer of sweet peppers in a saucepan



27. Put a layer of onion in a saucepan



28. Put a layer of beef ribs in a saucepan



33. Put a layer of onion in a saucepan



34. 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