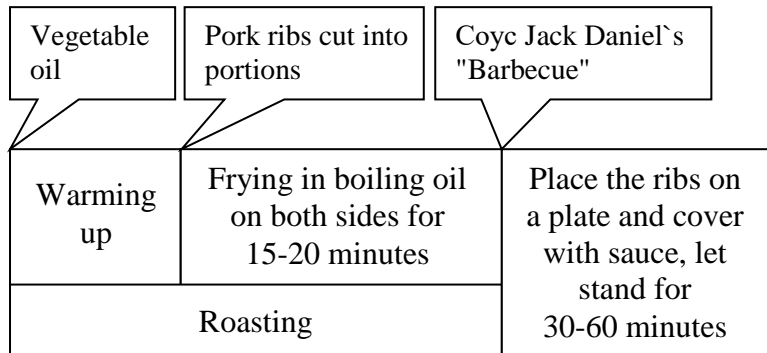
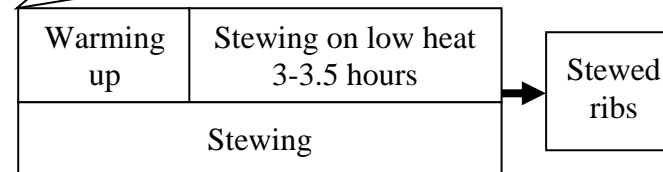


Spicy pork ribs stewed with vegetables "Winter pleasure" (khurs.ru - 2022)



1. Vegetable oil
 2. Cut onion into medium squares
 3. Chop the red tomatoes finely
 4. Cut sweet peppers into small squares
 5. Cut turnips into strips
 6. Tomato paste
 7. Spicy tomato sauce "Heinz"
 8. Pre-fry pork ribs in boiling oil and soak in Jack Daniel's "Barbecue" sauce
 9. Spices: dried chopped coriander, ground coriander, dried ground garlic, salt
- 2-9 – lay in layers and compress
Fill the free space with boiling water to the level of laying



1. Pork ribs – 3.7 kg (5 L + 5 L pots)
2. Onion – 1.5 kg
3. Red tomatoes – 500 g
4. Sweet red and yellow peppers – 0.8-0.9 kg
5. Turnip – 800 g
6. Spicy tomato sauce "Heinz"
7. Jack Daniel's "Barbecue" sauce – 80 g
8. Tomato paste – 140 g
9. Dried chopped coriander greens – 1.5-2 tablespoons
10. Ground coriander – 1.5-2 tablespoons
11. Dried ground garlic – 1 tablespoon
12. Vegetable oil – 80-90 g
13. Salt – 1.5-2 tablespoons
14. Water – 4-4.5 liters (hot)



Spicy pork ribs stewed with vegetables "Winter pleasure"



1. Cut pork ribs in portions



2. Peel onion



3. Cut onion into medium squares



4. Take tomatoes



5. Cut tomatoes finely



6. Take sweet peppers



7. Cut sweet peppers into small squares



8. Take turnips



9. We clean and cut turnips into strips



10. We take tomato paste



11. We take tomato sauce "Heinz"



12. We make up the proportions of spices

Spicy pork ribs stewed with vegetables "Winter pleasure"



13. Mix spices



14. Take vegetable oil



15. Take Jack Daniel's "Barbecue" sauce



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



17. Fry pork ribs over high heat



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



19. Put the fried pork ribs in a bowl



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



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



22. Put a layer of fried ribs in a saucepan



23. Put some spices, tomato paste and Heinz sauces in a saucepan



24. Put some tomatoes in a saucepan

Spicy pork ribs stewed with vegetables "Winter pleasure"



25. Put a layer of sweet peppers in a saucepan



26. Put a layer of turnips in a saucepan



27. Put a layer of fried ribs in a saucepan



28. Put some of the spices in a saucepan



29. Put some tomatoes in a saucepan



30. Put some of the tomato paste and Heinz sauce in a saucepan



31. Put a layer of sweet peppers in a saucepan



32. Put a layer of turnips in a saucepan



33. Put a layer of onion in a saucepan, press



34. Pour boiling water, put some tomato paste and sauce



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



36. We serve it on the table