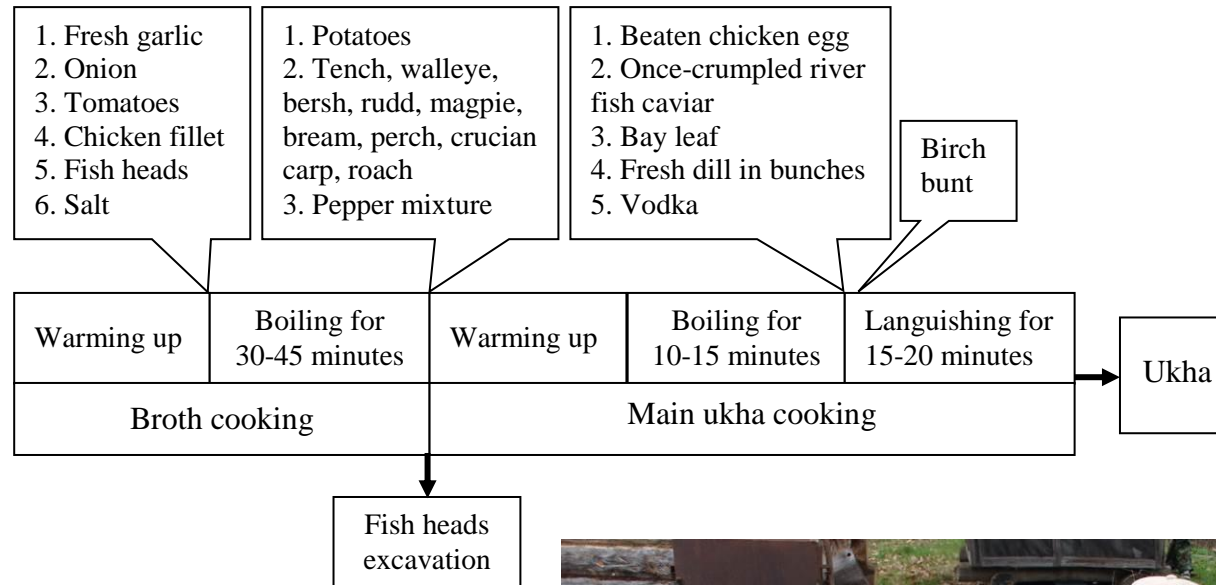


Ukha on a bonfire of 9 varieties of fish "On the middle Volga" (khurs.ru - 2011)



1. Lin, walleye, bersh, crass-noperka, saroga, bream, perch, crucian carp, roach
2. Fish caviar
3. Tomatoes
4. Onions
5. Potatoes
6. Fresh garlic
7. Chicken eggs
3. Pepper mix
9. Bay leaf
10. Dill greens
11. Vodka
12. Birch bunt
13. Chicken fillet
14. Salt





## Ukha on a bonfire of 9 varieties of fish "On the middle Volga"



1. Diligently catch and clean the caught fish



2. The fish is cleaned and cut into portions



3. We cut tomatoes



4. Clean and cut onions



5. Put onions and tomatoes in the ukha



6. We put fish heads in the ukha



7. We put the fish in the ukha



8. Pour in the beaten chicken egg with a thin trickle stirring the ukha



9. We put caviar in our ukha and finish cooking



10. With everything that is supposed to be. We serve table



11. We lay out the ukha on plates



12. Ukha served