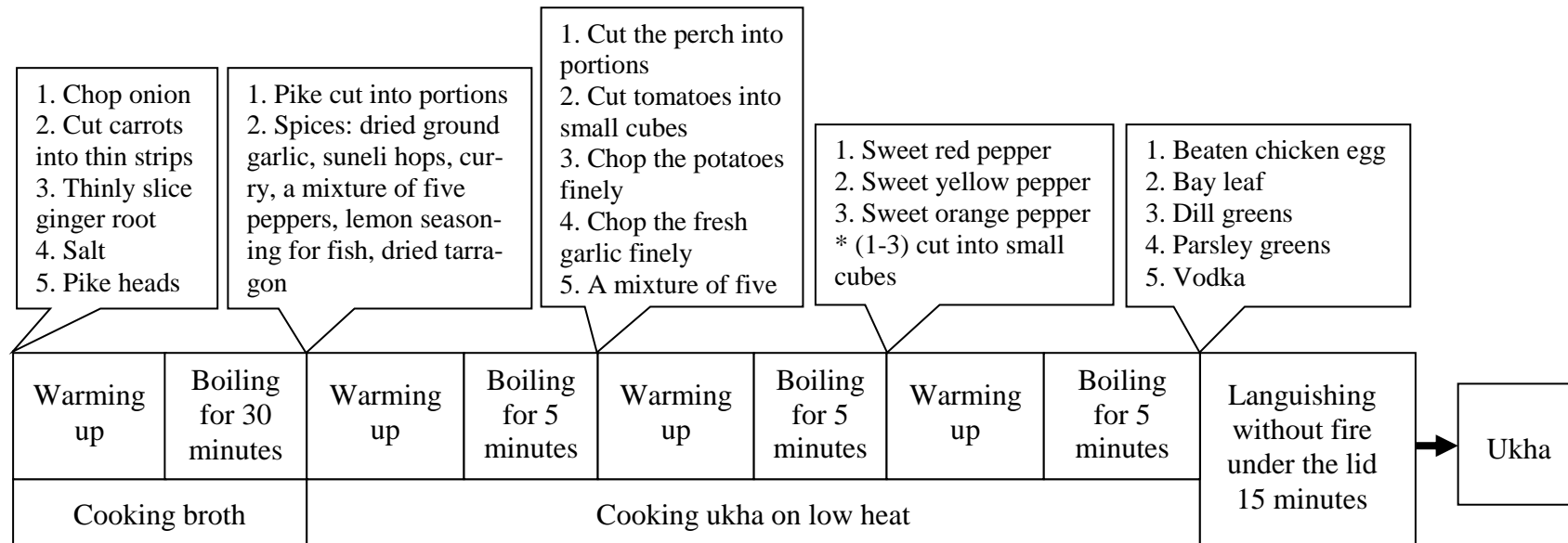


Ukha with river fish and sweet pepper "Forest lake" (khurs.ru - 2012)



1. Pike – 2.5-3 kg
2. Perch – 600-700 g
3. Onion – 2 large pcs
4. Carrots – 2-3 pcs.
5. Potatoes – 8 pcs.
6. Fresh ginger root – 1 pc.
7. Tomatoes – 8 small pieces.
9. Dried ground garlic
10. Fresh garlic – 1 head
11. Sweet red pepper – 0.5 pcs.
12. Sweet yellow pepper – 0.5 pcs.
13. Sweet orange pepper – 0.5 pcs.
14. Chicken eggs – 2 pcs.
15. Curry
16. Dill greens – 1 bunch
17. Parsley greens – 1 bunch
18. Hops-suneli
19. A mixture of five peppers with peas
20. Lemon seasoning for fish
21. Dried tarragon
22. Bay leaf – 7 pcs.
23. Vodka – 50 g
24. Salt
25. Water – 3-3.5 liters



Ukha with river fish and sweet pepper "Forest lake"



1. We prepare a catch of river fish for cutting



2. We clean and cut onions, put them in the ukha



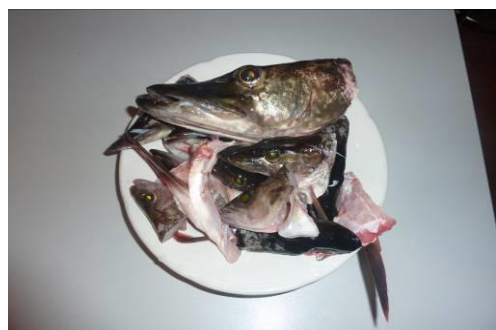
3. We clean carrots, cut them finely and put them in the ukha



4. We take ginger root



5. Clean, cut and put ginger in the ukha



6. Separate the pike heads and put them in the ukha



7. Cut the pike in portions and put them in the ukha



8. Take a mixture of five peppers



9. We take hops-suneli



10. We take curry



11. We take tarragon



12. We make up the proportions of spices and put them in the ear

Ukha with river fish and sweet pepper "Forest lake"



13. Cut the perch in portions and put it in the ukha



14. Take small tomatoes



15. Cut the tomatoes finely and put them in the ukha



16. Peel the potatoes, cut them finely and put them in the ukha



17. Clean, chop the garlic finely and put it in the ukha



18. Prepare lemon seasoning and put it in the ukha



19. Cut the sweet peppers finely and put them in the ukha



20. Beat the chicken eggs and pour into the ukha with a thin stream stirring



21. We put the bay leaf in the ukha



22. Put the dill and parsley greens in the ukha



23. We measure out the water and pour it into the ukha



24. The languor of the ukha under the lid