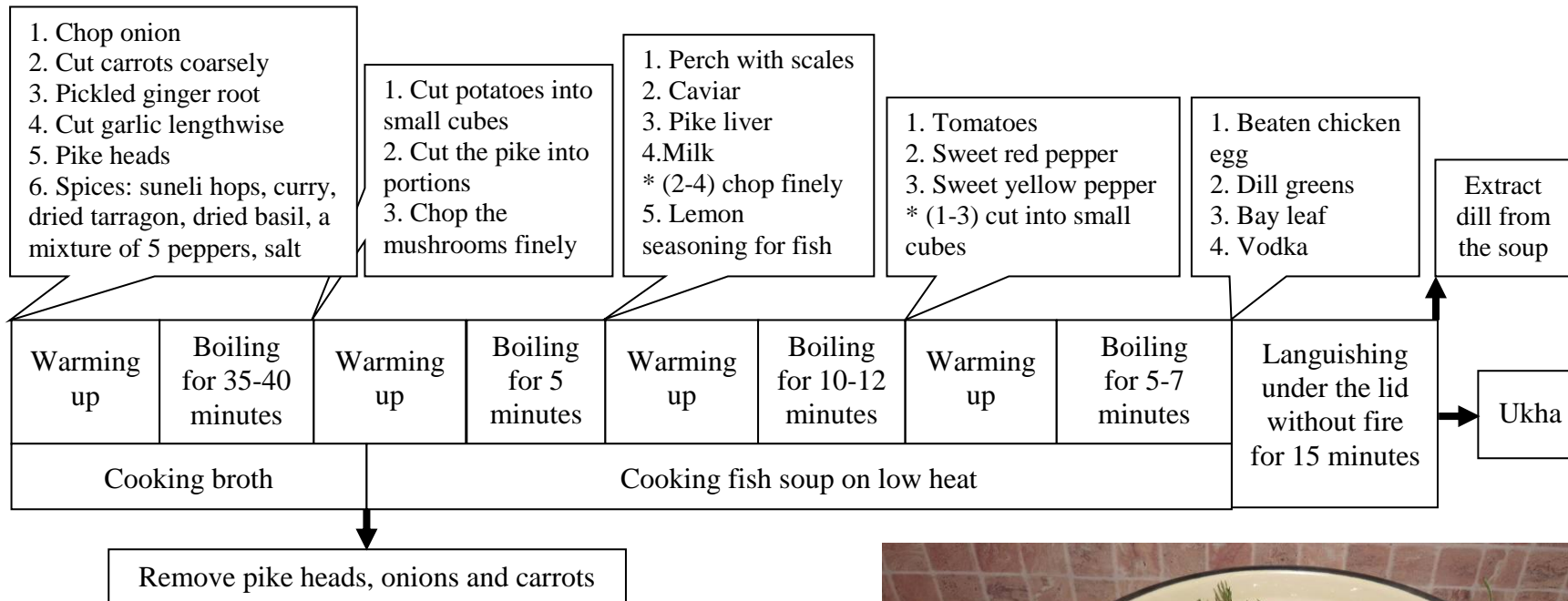


Ukha with mushrooms and sweet pepper "Gifts of the forest lake" (khurs.ru - 2012)



- | | |
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| <ol style="list-style-type: none"> 1. Portioned pike 2. Perch with scales 3. Caviar, milk and liver of fish 4. Onion – 4 pcs. 5. Carrots – 4 pcs. 6. Pickled ginger root – 2 tablespoons with the top 7. Potatoes – 6-8 pcs. 8. Tomatoes – 3-4 pcs. 9. Garlic – 1-2 heads 10. Sweet red pepper 11. Sweet yellow pepper 12. Noble mushrooms | <ol style="list-style-type: none"> 13. Hops-suneli 14. Curry 15. Fresh dill greens 16. A mixture of five peppers with peas 17. Dried tarragon 18. Dried basil 19. Lemon seasoning for fish 20. Bay leaf 21. Vodka – 50 g 22. Beaten chicken egg – 3 pcs. 23. Salt 24. Water |
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Ukha with mushrooms and sweet pepper "Gifts of the forest lake"



1. Pike and perch are in the catch



2. Noble mushrooms are collected



3. We clean sweet peppers from seeds



4. My dill greens



5. Carrots are cleaned, cut and put into broth



6. Onions are cleaned, cut and put into broth



7. Garlic is cleaned, cut and put into broth



8. Pike heads are separated and put into broth



9. Pickled ginger is put into the broth



10. Spices are cooked in proportion and put into the broth



11. Cook the broth until the pike heads are boiled



12. Peel the potatoes, finely chop and put into the broth

Ukha with mushrooms and sweet pepper "Gifts of the forest lake"



13. We cut the pike into portions and put it in the broth



14. We clean the mushrooms, finely chop them and put them in the broth



15. Perch cut into portions, caviar and liver in broth



16. Put the milk in the broth



17. Finely chop the sweet pepper and put it in the broth



18. Finely chop the tomatoes and put them in the broth



19. Cook ukha



20. Beat out the chicken eggs in a mug



21. Beat the chicken eggs, pour into the ukha with a thin stream



22. Fill the ukha with dill and bay leaf



23. Pour a glass of vodka into the ukha



24. Give the ukha time to languish under the lid on the stove turned off