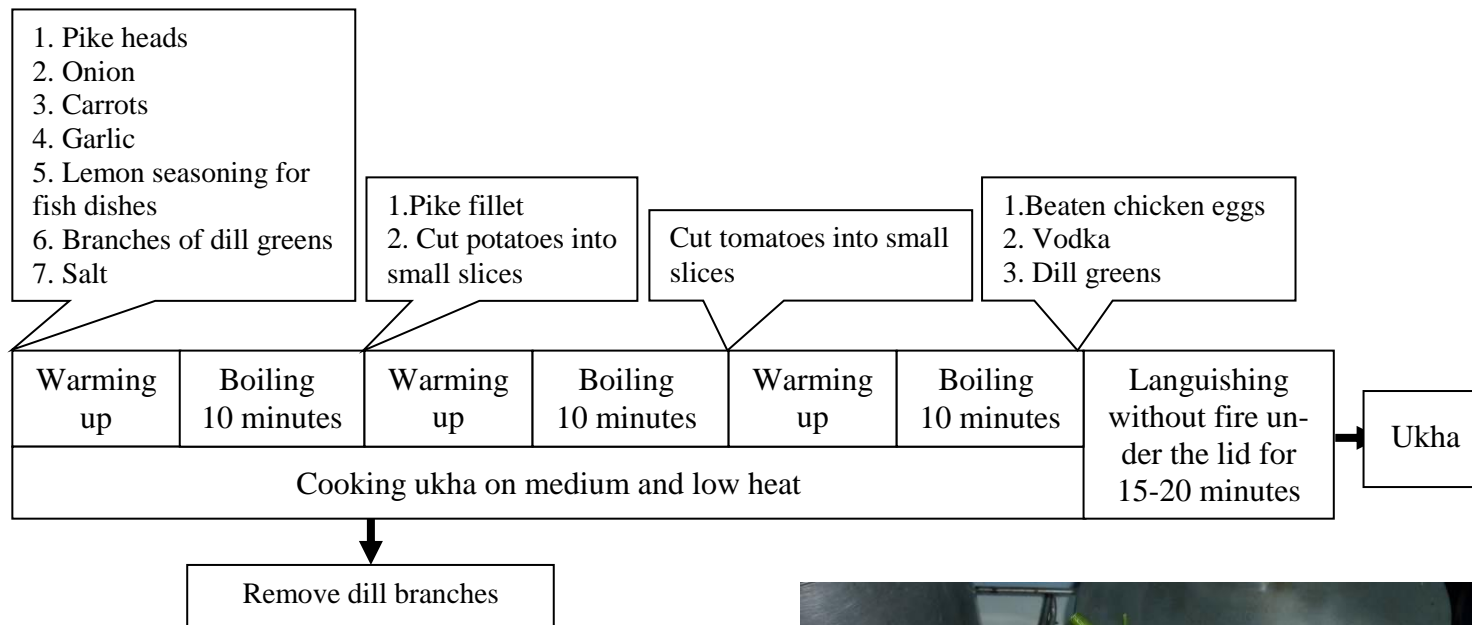


Pike ukha "Polesie motifs" (khurs.ru - 2013)



1. Small pike
2. Large tomatoes – 2 pcs.
3. Onion – 2-3 pcs.
4. Potatoes – 5-6 pcs.
5. Carrots – 1 pc.
6. Chicken eggs – 3 pcs.
7. Garlic – 3-5 cloves
8. Lemon seasoning for fish dishes
9. Dill greens
10. Vodka – 1 glass
11. Salt
12. Water – 2-2.5 liters



Pike ukha "Polesie motifs"



1. Peel and chop the onion, carrot and garlic



2. Cut the pike



3. Take the stems of dill



4. Take the chicken eggs



5. Beat the eggs into a mug



6. Beat the chicken eggs with a teaspoon



7. Take the tomatoes



8. Cut the tomatoes finely



9. Take lemon seasoning for fish dishes



10. We measure the seasoning for fish dishes



11. Put onions, garlic and carrots in a saucepan



12. Put the pike heads in a saucepan

Pike ukha "Polesie motifs"



13. Put the dill stalks in a saucepan



14. Put the lemon seasoning in a saucepan



15. Cook on low heat



16. Remove the stems of dill, put a portion pike



17. Cook on low heat



18. Put the potatoes in a saucepan



19. Cook and periodically remove the foam



20. Put the tomatoes in a saucepan



21. Cook on low heat



22. Preparing a glass of vodka



23. Pour the beaten egg stirring and pour vodka into the ear



24. Insist the ear with dill greens under the lid without fire