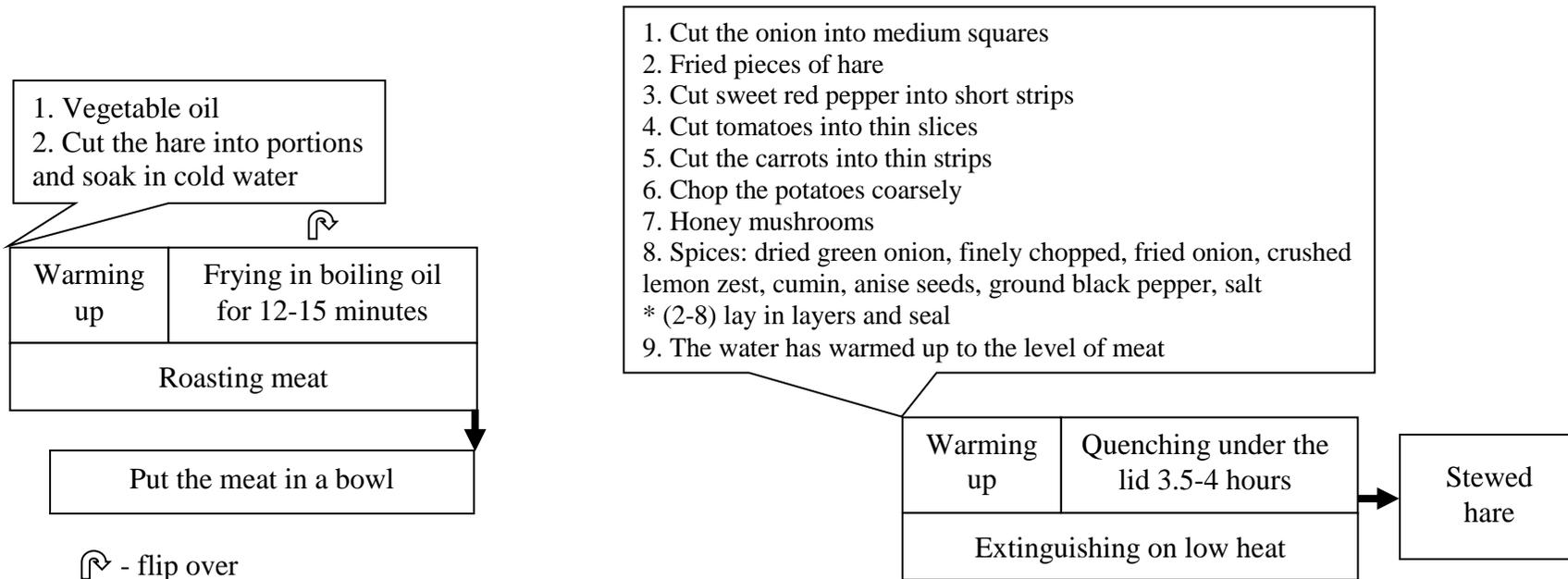


Hare stewed with vegetables "Winter fairy tale" (khurs.ru - 2021)



1. Hare hare carcass – 3.2 kg
2. Potatoes – 1.6 kg
3. Onion – 0.8 kg
4. Sweet red peppers – 0.5 kg
5. Quick-frozen honey mushrooms - 400 g
6. Carrots – 300 g
7. Tomatoes – 600 g
8. Vegetable oil – 180-200 g
9. Dried chopped green onion – 2 tablespoons
10. Dried fried onion – 1 tablespoon
11. Lemon zest, crushed – 0.3-0.4 teaspoons
12. Cumin – 0.3-0.4 tablespoons
13. Anise seeds – 0.3-0.4 teaspoons
14. Ground black pepper – 0.3-0.4 teaspoons
15. Salt – 0.75 tablespoons
16. Hot water – 1.5-2 liters



Hare stewed with vegetables "Winter fairy tale"



1. We carve and soak the hare meat in cold water



2. Peel the potatoes



3. Cut the potatoes coarsely



4. Take the quick-frozen honey mushrooms



5. Take sweet red peppers



6. Cut sweet red peppers into short strips



7. Take carrots



8. Cut carrots into thin strips



9. Take onion



10. Cut the onion into medium squares



11. Take the tomatoes



12. Cut the tomatoes into thin slices

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13. Take vegetable oil



14. Measure the proportions of spices



15. Mix spices



16. Put a frying pan with vegetable oil on fire



17. Put portioned pieces of hare meat in a frying pan



18. Fry the meat in boiling oil, turn it over periodically



19. Put the fried meat in a bowl



20. Put a layer of onion in a saucepan



21. Put a layer of tomatoes in a saucepan



22. Put a layer of sweet red pepper in a saucepan



23. Put a layer of carrots in a saucepan



24. Put a layer of meat in a saucepan

Hare stewed with vegetables "Winter fairy tale"



25. Put a layer of spices in a saucepan



26. Put a layer of potatoes in a saucepan



27. Put the honeydew in a saucepan



28. Put a layer of sweet red pepper in a saucepan



29. Put a layer of onion in a saucepan



30. Put a layer of carrots in a saucepan



31. Put a layer of meat in a saucepan



32. Put a layer of spices and onion in a saucepan



33. Put a layer of potatoes in a saucepan, seal



34. Put a layer of tomatoes, pour hot water into a saucepan



35. Put the pan on the fire, simmer under the lid on low heat



36. Serve on the table