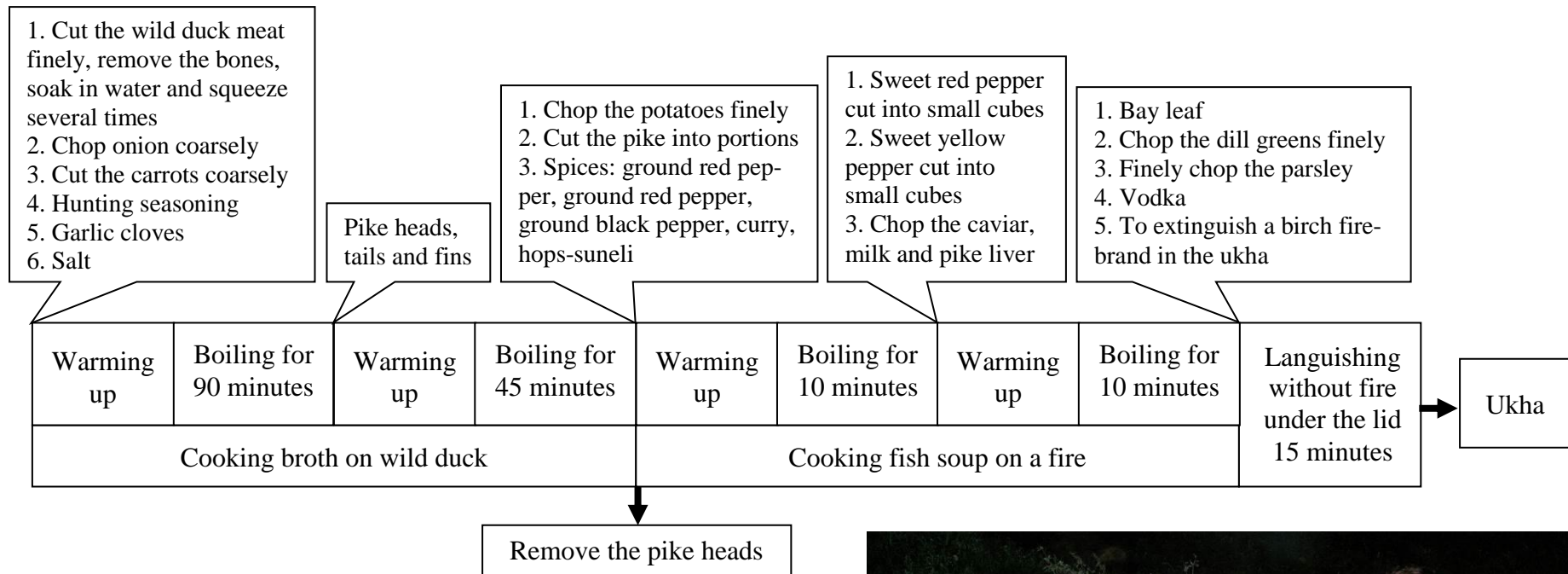


## Hunting ukha with wild duck and pike "Autumn Drozdukha" (khurs.ru - 2011)



1. Wild duck (gogol)
2. Pike
3. Pike heads, tails and fins
4. Caviar, milk and pike liver
5. Onion
6. Potatoes
7. Carrots
8. Sweet red pepper
9. Sweet yellow pepper
10. Dill greens
11. Parsley greens
12. Garlic

13. Hunting seasoning
14. Hot ground red pepper
15. Red pepper, ground paprika
16. Ground black pepper
17. Curry
18. Hops-suneli
19. Bay leaf
20. Hunting seasoning
21. Salt
22. Water
23. Birch firebrand



## Hunting ukha with wild duck and pike "Autumn Drozdukha"



1. We clean the pike, remove the gills, the swim bladder and everything under it



2. The pikes are cleaned and gutted, caviar, milk and liver also go into the ukha



3. We cut up the wild duck, remove fat and large bones



4. The wild duck is cut up, liver, lungs and stomach are added to the meat



5. Put the pot on the fire, put potatoes, carrots and pike



6. Take a sample for spices and put chopped greens in the ukha



7. Choose a birch log (firebrand) for extinguishing in the ukha



8. Pour vodka into the ukha



9. Remove the ukha from the fire and put it on the stand



10. Extinguish the birch firebrand in the ukha and stand for 1 minute



11. We torment the ukha under the lid, cover the lid with a rag



12. We serve the ukha to the table