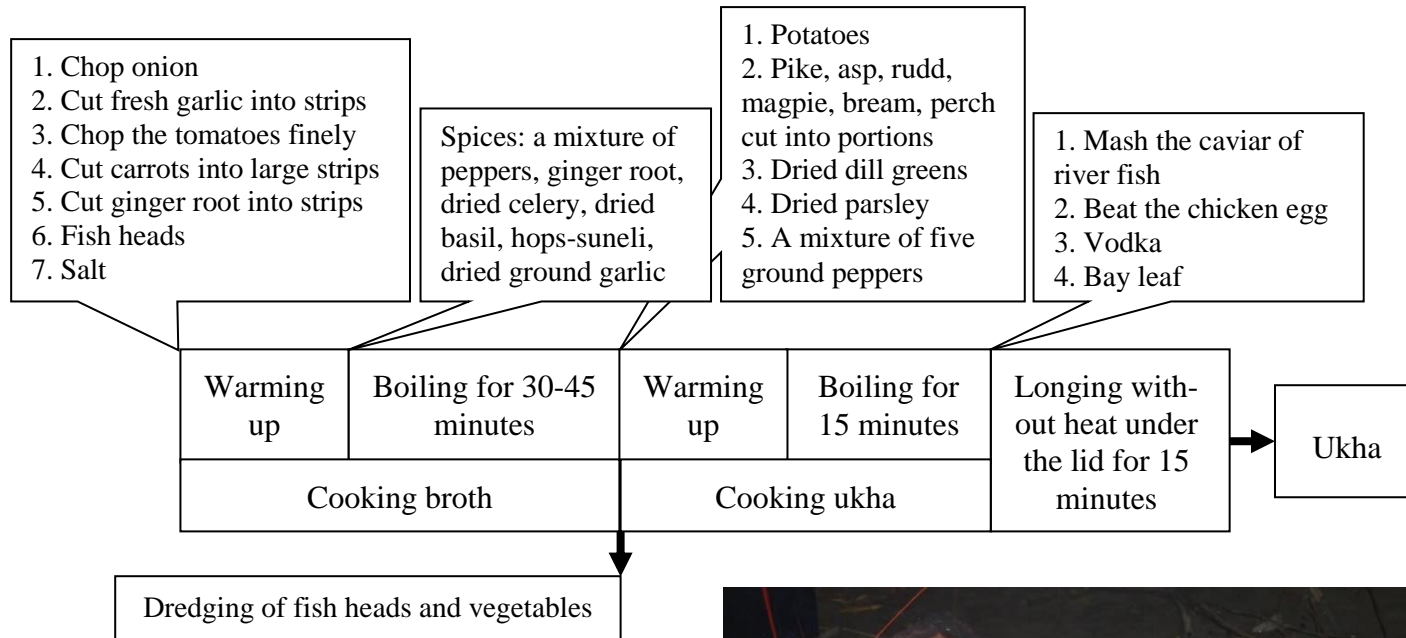


Ukha hiking "On the Buzan river" (khurs.ru - 2012)



- | | |
|--|--------------------------------------|
| 1. Pike, asp, rudd, magpie, bream, perch | 11. Dried basil greens |
| 2. Fish caviar | 12. Hops-suneli |
| 3. A mixture of peppers with peas | 13. Dried dill greens |
| 4. Tomatoes | 14. Dried parsley |
| 5. Onion | 15. Dried ground garlic |
| 6. Potatoes | 16. A mixture of five ground peppers |
| 7. Chicken eggs | 17. Bay leaf |
| 8. Fresh garlic | 18. Vodka |
| 9. Ginger root | 19. Salt |
| 10. Dried celery greens | 20. Water |



Ukha hiking "On the Buzan river"



1. Clean the pike, asp and perch



2. Clean the pike, roach and rudd



3. Separate the heads of predatory fish



4. Cut the fish into portions



5. Peel the caviar from the film and crush



6. Peel and chop the onion



7. Peel the garlic and ginger root cut into plates



8. Cut the carrots into large slices



9. Peel and slice potatoes



10. Chop tomatoes finely



11. Cook chicken eggs



12. Beat the chicken eggs

Ukha hiking "On the Buzan river"



13. We prepare the proportions of spices



14. We prepare dill, parsley and a mixture of five ground peppers



15. Preparing a stack of vodka



16. Full readiness to start cooking ukha



17. Laying vegetables, fish heads and spices in the ukha



18. Remove the heads, onions and carrots, put potatoes and portioned fish



19. We put dill, parsley and a mixture of five peppers in the ukha



20. Pour in caviar, eggs, vodka, remove from heat, cover with a lid



21. We are going to the table



22. Pour the ukha on plates