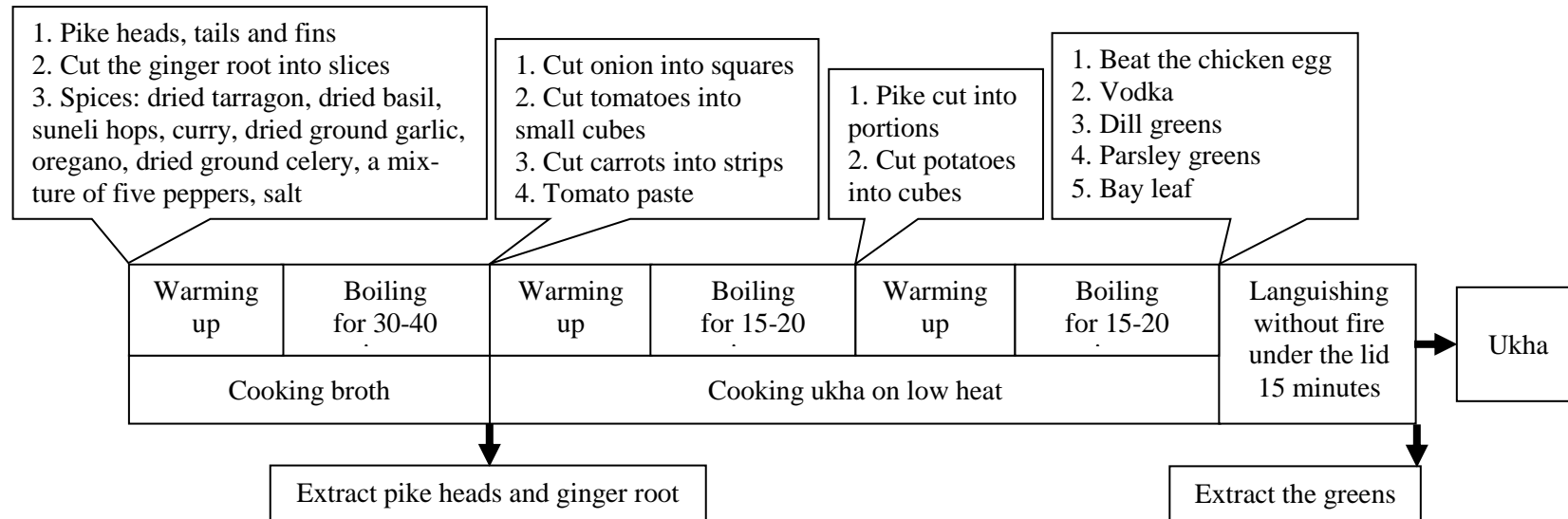


Ukha with pike, tomatoes and ginger "On Drozdov Lake" (khurs.ru - 2012)



1. Pike
2. Ginger root – 1 pc.
3. Onion – 3-4 pcs.
4. Carrots – 1 pc.
5. Potatoes – 4-5 pcs.
6. Tomatoes – 1-2 pcs.
7. Tomato paste – 30 g
8. Dried tarragon
9. Dried ground basil
10. Hops-suneli
11. Curry
12. Dried ground garlic
13. Oregano
14. Dried celery greens
15. Bay leaf
16. Dill greens
17. Parsley greens
18. Vodka – 50 g
19. A mixture of five peppers
20. Chicken eggs – 4 pcs.
21. Salt
22. Water



Ukha with pike, tomatoes and ginger "On Drozdov Lake"



1. Catch a pike



2. Clean and slice the pike in portions



3. Separate the pike heads, tails and fins



4. Take tomatoes



5 Cut tomatoes finely



6. Take potatoes



7. Peel and cut potatoes into small cubes



8. Take carrots



9. Clean and cut carrots into small strips



10. Take ginger root



11. Clean and cut ginger root into plates



12. Take tomato paste

Ukha with pike, tomatoes and ginger "On Drozdov Lake"



13. Cut onion into small squares



14. Take spices



15. We make up the proportions of spices



16. We prepare a ground mixture of five peppers



17. Put ginger, spices, heads, tails and fins of pike in a saucepan



18. Cook the heads, tails and fins of pike with ginger and spices



19. Remove the ginger root, heads, tails and fins of pike from the broth



20. Put onions and carrots in a saucepan



21. Put tomatoes in a saucepan



22. Add tomato paste to a saucepan



23. Put a portion pike in a saucepan



24. Put potatoes in a saucepan

Ukha with pike, tomatoes and ginger "On Drozdov Lake"



25. Knock out chicken eggs in a mug



26. Beat chicken eggs with a teaspoon (do not beat finely)



27. Pour vodka into a stack



28. Take dill and parsley



29 Pour in the beaten egg, vodka and put the greens in the ukha



30. We put a bay leaf in the ukha, turn off the stove and languish under the lid



31. In the second saucepan, pour the beaten egg, water and put the greens in the ukha



32. In the second saucepan, put the bay leaf in the ukha, turn off the stove and simmer under the lid