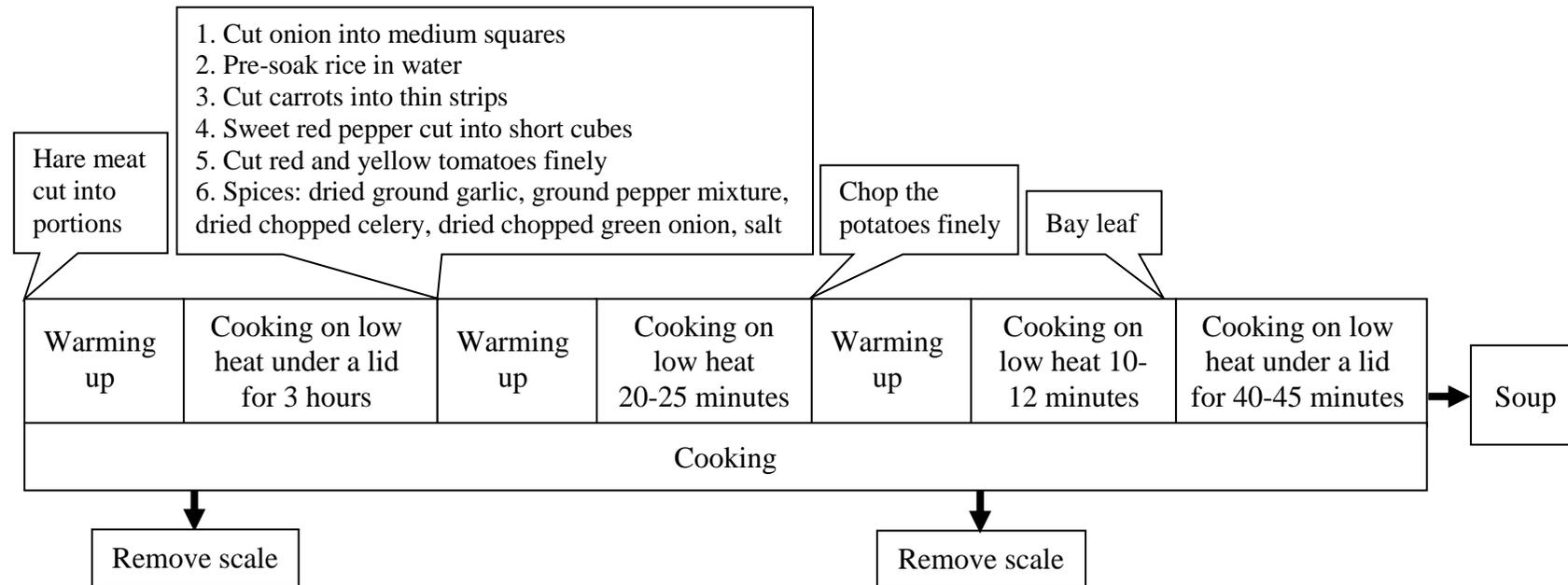


Soup with hare "Hunting etude" (khurs.ru - 2021)



1. Hare meat – 1.1 kg
2. Potatoes – 0.5 kg
3. Onion – 300 g
4. Carrots – 100 g
5. Red and yellow tomatoes – 400-450 g
6. Sweet red pepper – 200-250 g
7. Basmati extra rice – 150 g
8. Dried ground garlic – 0.35-0.5 tablespoons
9. Ground pepper mixture,
10. Dried chopped celery,
11. Dried green onion, chopped,
12. Salt – 1.25-1.5 tablespoons
13. Bay leaf
14. Water-3-3.5 l



Soup with hare "Hunting etude"



1. Cut the hare meat in portions, soak in cold water



2. Peel the potatoes



3. Cut the potatoes finely



4. Peel the onion



5. Cut onions into medium squares



6. Peel carrots



7. Cut carrots into thin strips



8. Take red and yellow tomatoes



9. Cut tomatoes finely



10. Cut sweet peppers into short cubes



11. Soak rice in water



12. We make up the proportions of spices

Soup with hare "Hunting etude"



13. Put the hare meat in a saucepan with water



14. Bring to a boil, remove the scale



15. Cover the saucepan with a lid, cook on low heat



16. Put the onion and rice in the saucepan



17. Put carrots in a saucepan



18. Put sweet red pepper and tomatoes in a saucepan



19. Put the spices in a saucepan



20. Put the potatoes in a saucepan. Remove the scale



21. Cook on low heat



22. Put the bay leaf in a saucepan



23. Cover the pan with a lid, cook on low heat



24. We serve it on the table