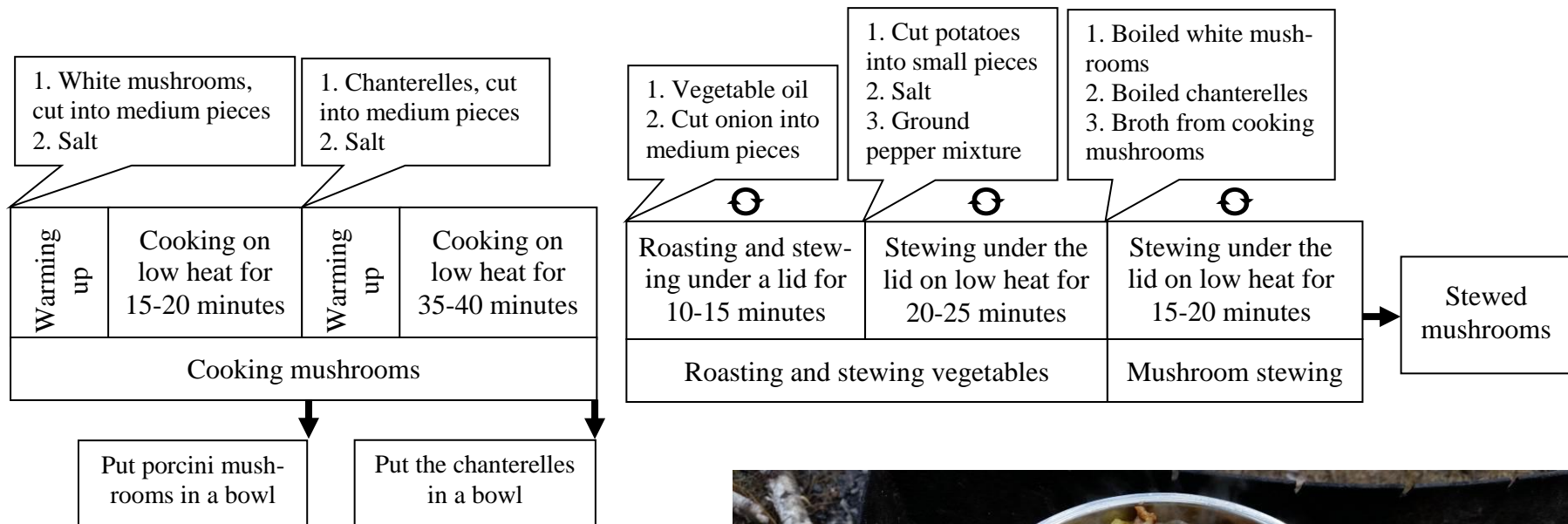


Stewed porcini mushrooms with chanterelles "Gifts of the pine forest" (khurs.ru - 2016)



⊗ - mix

1. White mushrooms
2. Chanterelles
3. Onion – 4 pcs.
4. Potatoes – 4-6 pcs.
5. Garlic – 0.5-1 heads
6. Vegetable oil – 70-80 g
7. Ground pepper mixture
8. Broth from cooking mushrooms – 0.5-1 cup
9. Salt
10. Water



Stewed porcini mushrooms with chanterelles "Gifts of the pine forest"



1. We collect white mushrooms



2. We collect chanterelles



3. We clean the mushrooms, wash them, sort them by type



4. We take onions and garlic



5. Peel the onion and cut into medium pieces



6. Take the potatoes



7. Peel and cut the potatoes into small pieces



8. Peel the garlic and cut into thin plates



9. Take a mixture of ground peppers



10. Take vegetable oil



11. Take a camping brazier and fill with charcoal



12. Pour the charcoal with the ignition liquid and set it on fire

Stewed porcini mushrooms with chanterelles "Gifts of the pine forest"



13. Alternately cook porcini mushrooms and chanterelles in salted water



14. Put the frying pan on the fire and pour vegetable oil



15. Put the onion in the frying pan



16. Cover the pan with a lid and simmer the onion over low heat



17. Put the potatoes in the pan 18. Mix the contents of the pan



18. Mix the contents of the pan



19. Put salt and pepper mixture in the pan, mix



20. Cover the pan with a lid and simmer on low heat



21. Put the boiled mushrooms in a frying pan



22. Mix the contents of the pan



23. Put the garlic in the pan, mix



24. Cover the pan with a lid and simmer on low heat