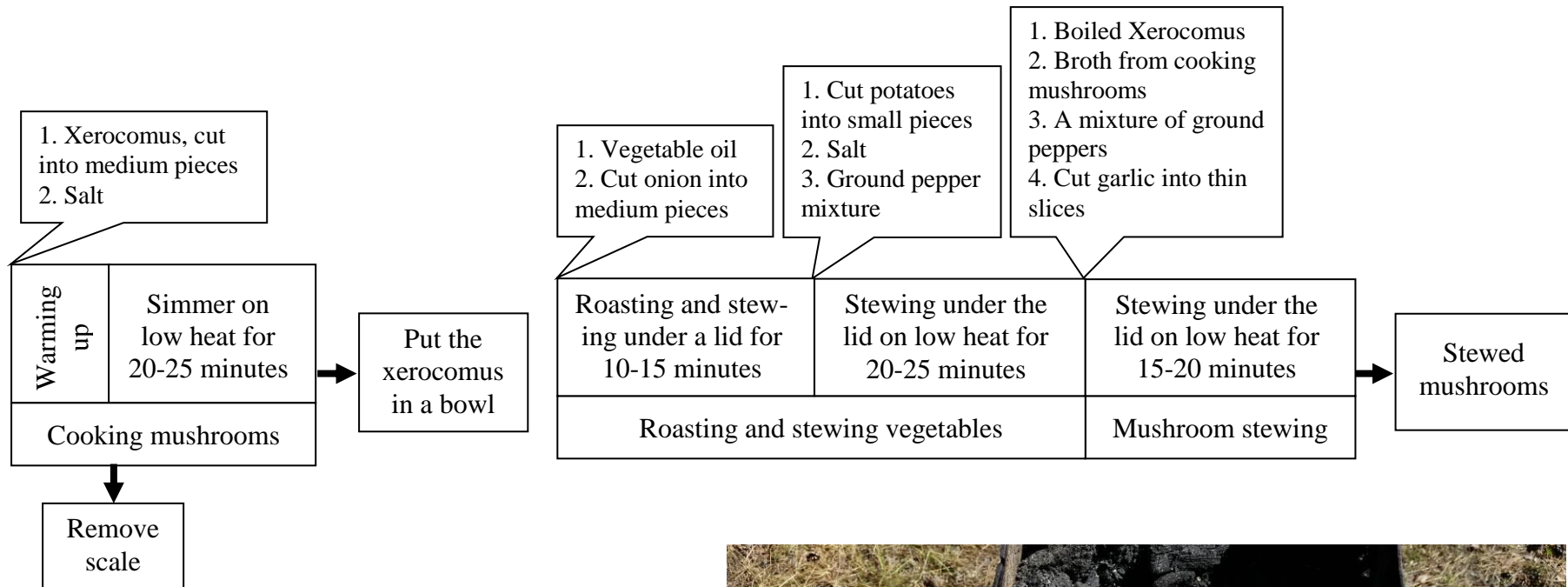


Stewed Xerócomus with potatoes "By Lake Peno" (khurs.ru - 2016)



Stewed Xerócomus with potatoes "By Lake Peno"



1. Take boiled Xerocomus



2. Take onion and garlic



3. Peel onion



4. Cut onion into medium pieces



5. Take potatoes



6. Peel potatoes



7. Cut potatoes into small pieces



8. Peel garlic



9. Cut garlic and thin plates



10. Take a mixture of ground peppers



11. Take vegetable oil



12. We put the frying pan on a brazier with burning coal, pour vegetable oil

Stewed mosses with potatoes "By Lake Peno"



13. Put the onion in the frying pan



14. Cover the pan with a lid and simmer the onion



15. Put the potatoes in the pan



16. Salt and mix the contents of the pan



17. Cover the pan with a lid and simmer



18. Put the ground pepper mixture in the pan



19. Put the boiled Xerocomus in the pan



20. Put the garlic in the pan



21. Re-put the ground pepper mixture in the frying pan



22. Mix the contents of the frying pan



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



24. We serve the finished dish on the table