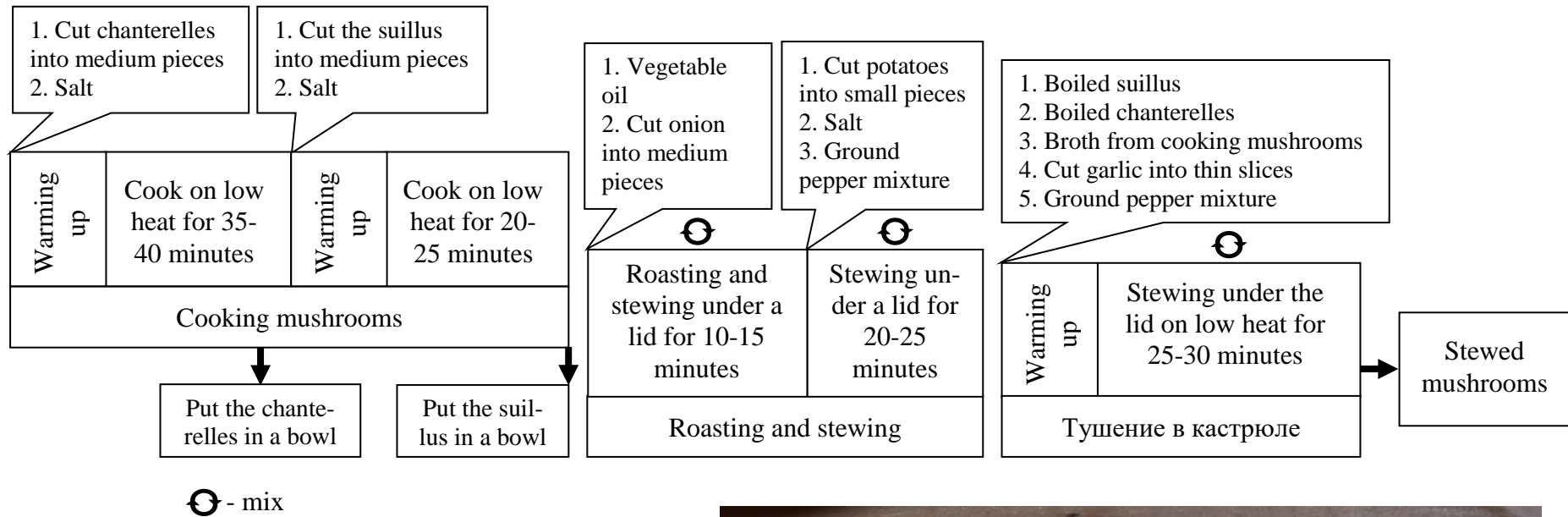


Stewed Suillus with chanterelles and potatoes in a camping "Conversation by the campfire" (khurs.ru - 2016)



1. Chanterelles
2. Suillus
3. Onion – 4 pcs.
4. Potatoes – 5-6 pcs.
5. Garlic – 1 head
6. Vegetable oil – 50-70 g
7. Ground pepper mixture
8. Broth from cooking mushrooms – 1.5-2 cups
9. Salt
10. Water



Stewed Suillus with chanterelles and potatoes in a camping "Conversation by the campfire"



1. Take boiled chanterelles with broth



2. Take boiled Suillus with broth



3. Take potatoes



4. Peel potatoes



5. Cut potatoes into small pieces



6. Take onion and garlic



7. Peel onion



8. Cut onion into medium pieces



9. Take garlic



10. Peel garlic



11. Cut garlic into thin plates



12. Take vegetable oil

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13. Take a mixture of ground peppers



14. Take salt



15. We put the frying pan on a brazier with burning coal



16. Pour vegetable oil into the frying pan



17. Put the onion in the frying pan



18. Fry the onion, stir occasionally



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



20. Put the potatoes in the pan



21. Put salt and a mixture of ground peppers in a frying pan



22. Mix the contents of the frying pan



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



24. Periodically mix

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25. Stew potatoes almost to readiness



26. Put the pan on the brazier, pour vegetable oil



27. Put the boiled Suillus in the pan



28. Put the boiled chanterelles in the pan



29. Put garlic in a saucepan



30. Put potatoes and onions from the frying pan into a saucepan



31. Stir the contents of the pan



32. Simmer on low heat under the lid



33. Re-put the ground pepper mixture in a saucepan, mix



34. Simmer on low heat under the lid



35. The dish is ready



36. We serve it on the table