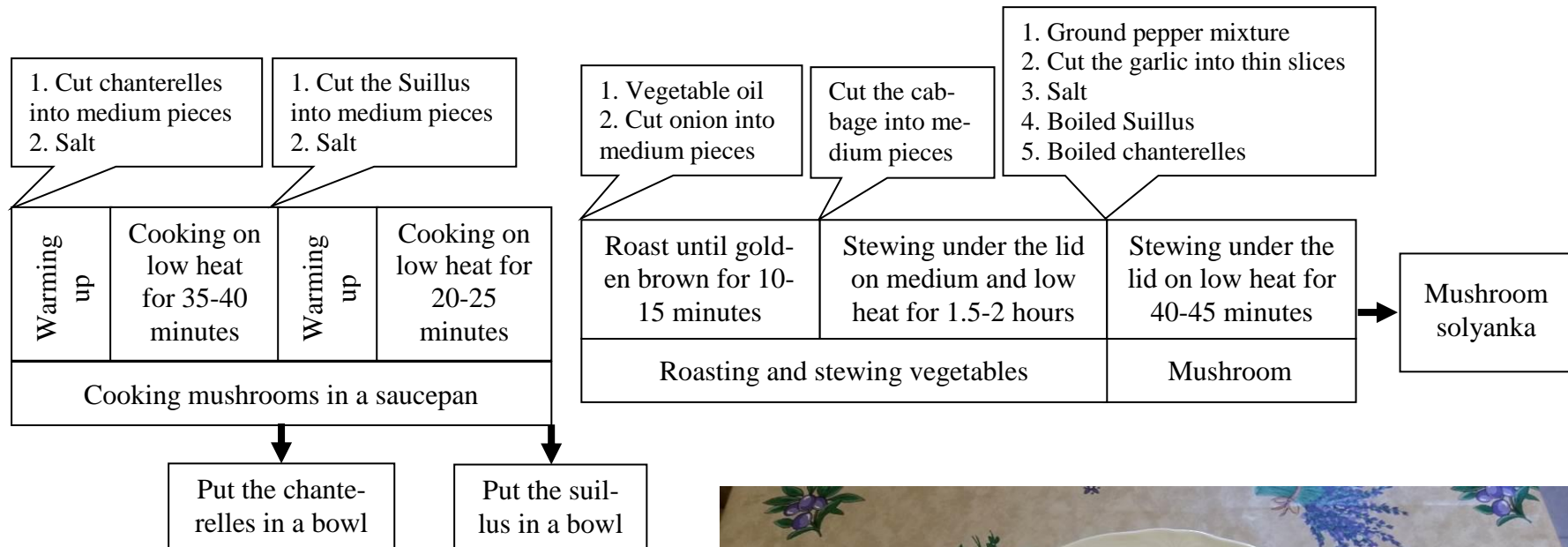


Solyanka with fresh cabbage, Suillus and chanterelles "Autumn harvest" (khurs.ru - 2016)



1. Chanterelles
2. Buttermilk
3. Onion – 4 pcs.
4. White cabbage – 1 pc.
5. Garlic – 1-1.5 heads
6. Vegetable oil – 80-120 g
7. Ground pepper mixture
8. Turmeric
9. Salt
10. Water



Solyanka with fresh cabbage, Suillus and chanterelles "Autumn harvest"



1. Take boiled chanterelles



2. Take boiled Suillus



3. Take white cabbage



4. Cut white cabbage into medium pieces



5. Take onion



6. Peel onion, cut into medium pieces



7. Take garlic



8. Peel garlic, cut into thin plates



9. Take vegetable oil



10. Make up the proportions of spices



11. Put the pan on the fire, pour vegetable oil



12. Put the onion in a frying pan, fry until golden brown

Solyanka with fresh cabbage, Suillus and chanterelles "Autumn harvest"



13. Put the cabbage in a frying pan



14. Stewing under the lid on medium, and then on low heat, mix



15. Put the spices in the pan



16. Put the garlic in the pan



17. Mix the contents of the pan



18. Stewing under the lid on low heat, stir occasionally



19. Re-add the mixture of ground peppers and salt



20. Put the boiled Suillus in the pan



21. Put boiled chanterelles in a frying pan



22. Mix the contents of the frying pan



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



24. We serve the finished dish to the table, you can add sour cream