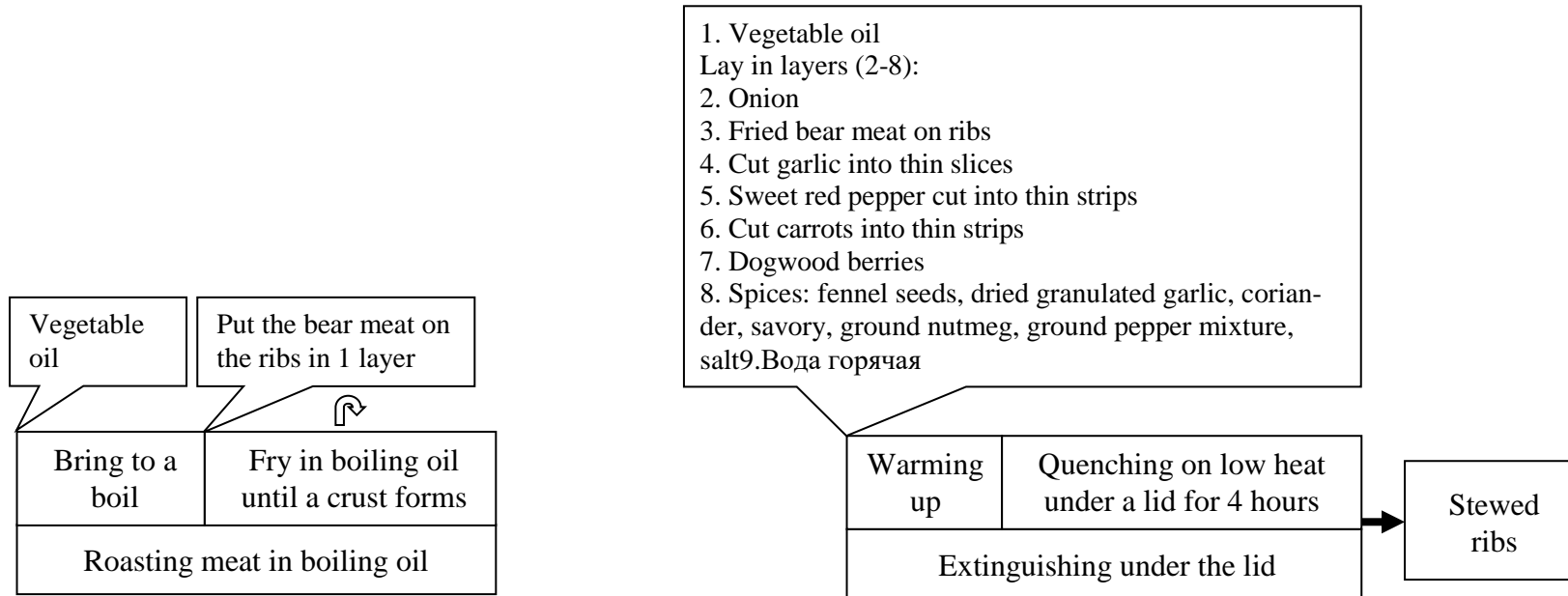


## Stewed bear ribs with dogwood "Autumn hunt" (khurs.ru - 2019)



↺ - flip over

1. Bear meat on the ribs – 2-2.5 kg
2. Onion – 0.7-1 kg
3. Dogwood berries – 250 g
4. Carrots – 1 pc.
5. Sweet red pepper – 1 pc.
6. Garlic – 0.5-1 heads
7. Vegetable oil – 120-140 g
8. Fennel seeds – 1.5 tablespoons
9. Dried granulated garlic – 1 tablespoon
10. Savory – 1 tablespoon
11. Coriander – 0.7 tablespoons
12. Ground nutmeg – 0.5 teaspoons
13. Ground pepper mixture – 0.5-0.7 teaspoons
14. Salt – 1-1.5 tablespoons
15. The water is hot



## Stewed bear ribs with dogwood "Autumn hunt"



1. Cut the bear meat on the ribs in portions



2. Take the onion



3. Peel the onion



4. Cut the onion coarsely



5. We take sweet red pepper



6. We cut sweet red pepper into thin strips



7. We take carrots



8. We cut carrots into thin strips



9. Take dogwood berries



10. Measure the proportions of spices



11. Mix the spices



12. Take garlic

## Stewed bear ribs with dogwood "Autumn hunt"



13. Clean and cut the garlic cloves into thin plates



14. Take vegetable oil



15. Put the pan on fire



16. Pour the oil into the pan



17. Put the ribs in a frying pan, fry in boiling oil



18. Turn the ribs in a frying pan



19. Fry the ribs until a crust forms



20. Put the fried ribs in a bowl



21. Let the oil drain



22. Take a saucepan with a thick bottom



23. Pour vegetable oil into a saucepan



24. Put a layer of onion in a saucepan

## Stewed bear ribs with dogwood "Autumn hunt"



25. Put a layer of fried ribs in a saucepan



26. Put garlic in a saucepan



27. Put a layer of sweet red pepper in a saucepan



28. Put a layer of carrots in a saucepan



29. Put part of the dogwood berries in a saucepan



30. Put some of the spices in a saucepan



31. Put a layer of onion in a saucepan, repeat the laying in layers



32. We complete the installation, compress the contents of the saucepan



33. Put the rest of the spices in a saucepan



34. Put the saucepan on the fire, add hot water



35. Cover the saucepan with a lid and simmer on low heat



36. Serve stewed ribs table