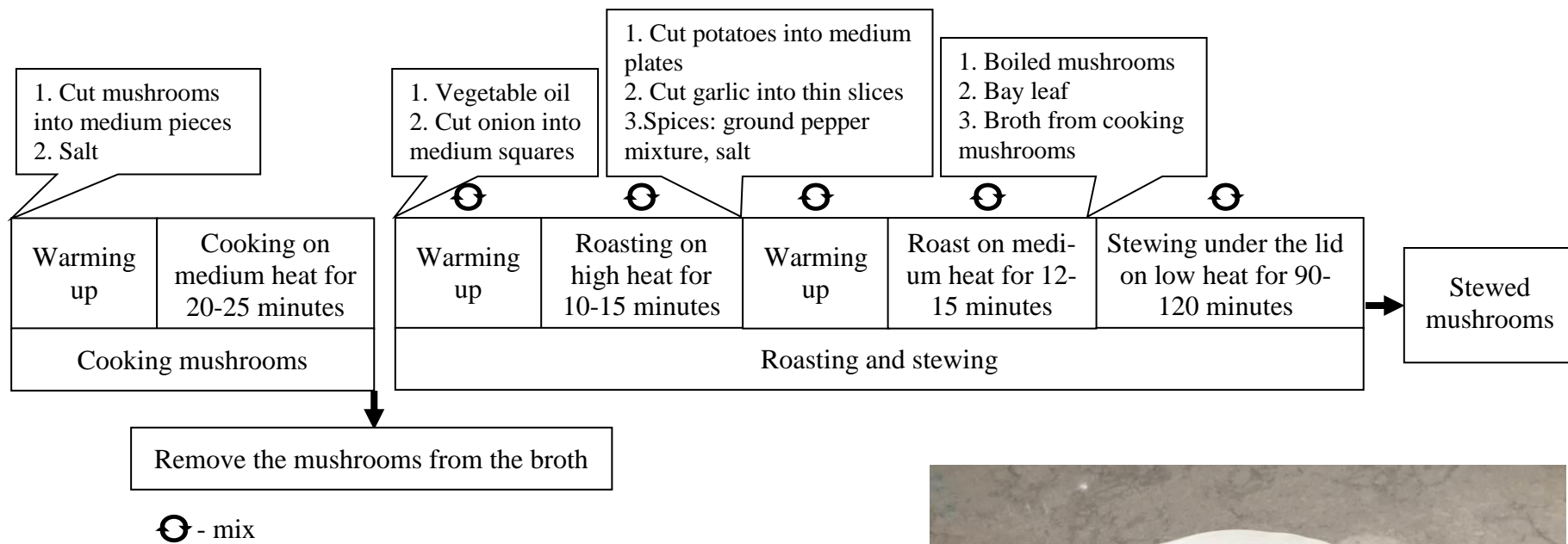


Stewed forest mushrooms with potatoes "Summer treat" (khurs.ru - 2019)



1. Forest mushrooms – 2.5-3 kg
2. Potatoes – 1-1.5 kg
3. Onion – 5-7 pcs.
4. Garlic – 4-5 cloves
5. Vegetable oil – 70-80 g
6. Ground pepper mixture
7. Salt – 1-1,25 tablespoons
8. Water – 2-2.5 liters
9. Broth from cooking mushrooms – 120-150 ml



Stewed forest mushrooms with potatoes "Summer treat"



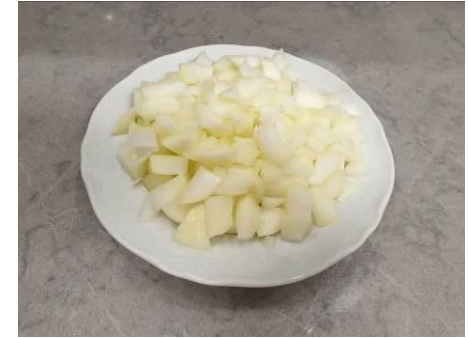
1. Collect, clean and cut mushrooms



2. We wash the mushrooms



3. Take the onion



4. Clean and cut the onion with medium squares



5. Peel potatoes



6. Cut potatoes with medium plates



7. Take garlic



8. Peel garlic and cut slices with thin plates



9. Take vegetable oil



10. Take a mixture of peppers



11. Cook mushrooms, put salt



12. We put the boiled mushrooms in a plate

Stewed forest mushrooms with potatoes "Summer treat"



13. Put a frying pan with vegetable oil on the fire



14. Put the onion in the frying pan



15. Fry the onion over high heat, mix



16. Put the potatoes in the frying pan



17. Mix the contents of the pan



18. Put garlic and spices in the pan



19. Fry over medium heat, stir



20. Put the boiled mushrooms and pour the broth into the pan



21. Put the bay leaf in the frying pan



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



23. Periodically stir the contents of the pan



24. Serve on the table