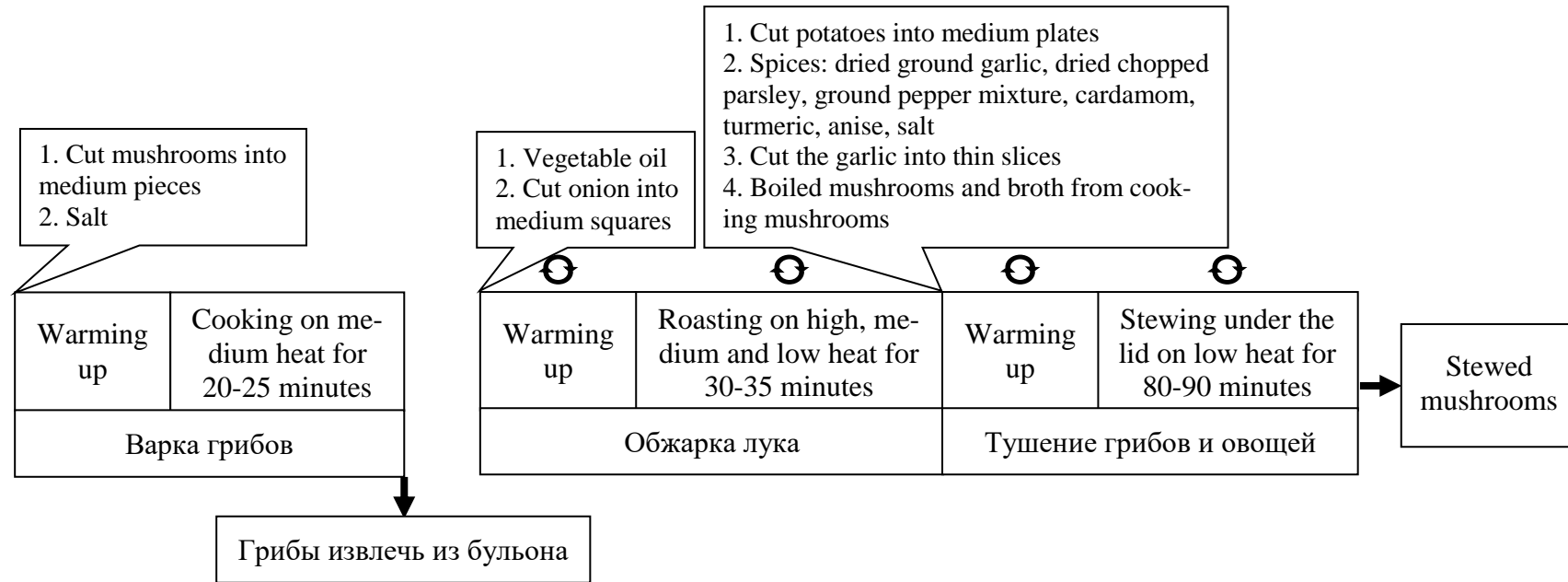


Stewed forest mushrooms with potatoes "Summer treat 2" (khurs.ru - 2019)



⌚ - перемешать

1. Forest mushrooms – 2.5-3 kg
2. Potatoes – 1-1.5 kg
3. Onion – 1-1.2 kg
4. Garlic – 6-7 cloves
5. Vegetable oil – 70-80 g
6. Dried ground garlic
7. Dried chopped parsley
8. Ground pepper mixture
9. Cardamom
10. Turmeric
11. Anise
12. Salt – 1-1,25 tablespoons
13. Water – 2-2.5 liters
14. Broth from cooking mushrooms – 150-200 ml



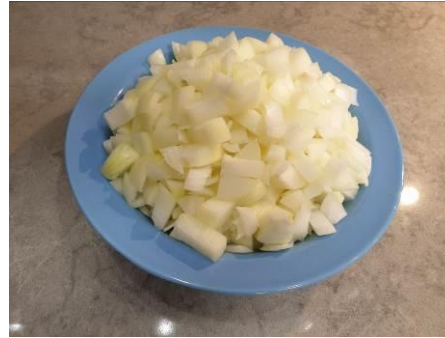
Stewed forest mushrooms with potatoes "Summer treat 2"



1. We collect, clean and cut mushrooms



2. We take onions



3. We clean and cut onions with medium squares



4. We peel potatoes



5. Cut potatoes into medium plates



6. Take garlic, peel



7. Cut garlic slices into thin plates



8. Take vegetable oil



9. We measure the proportions of spices



10. Mix the spices



11. Put a pot of water on the fire, put salt



12. Cook mushrooms on low or medium heat

Stewed forest mushrooms with potatoes "Summer treat 2"



13. Put the boiled mushrooms with broth in a plate



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



15. Put the onion in the frying pan



16. Fry the onion over high heat, mix



17. Put the potatoes in the pan



18. Put the spices in the pan



19. Put the garlic in the pan



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



21. Put the bay leaf in the frying pan



22. Mix the contents of the pan



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



24. We serve it on the table