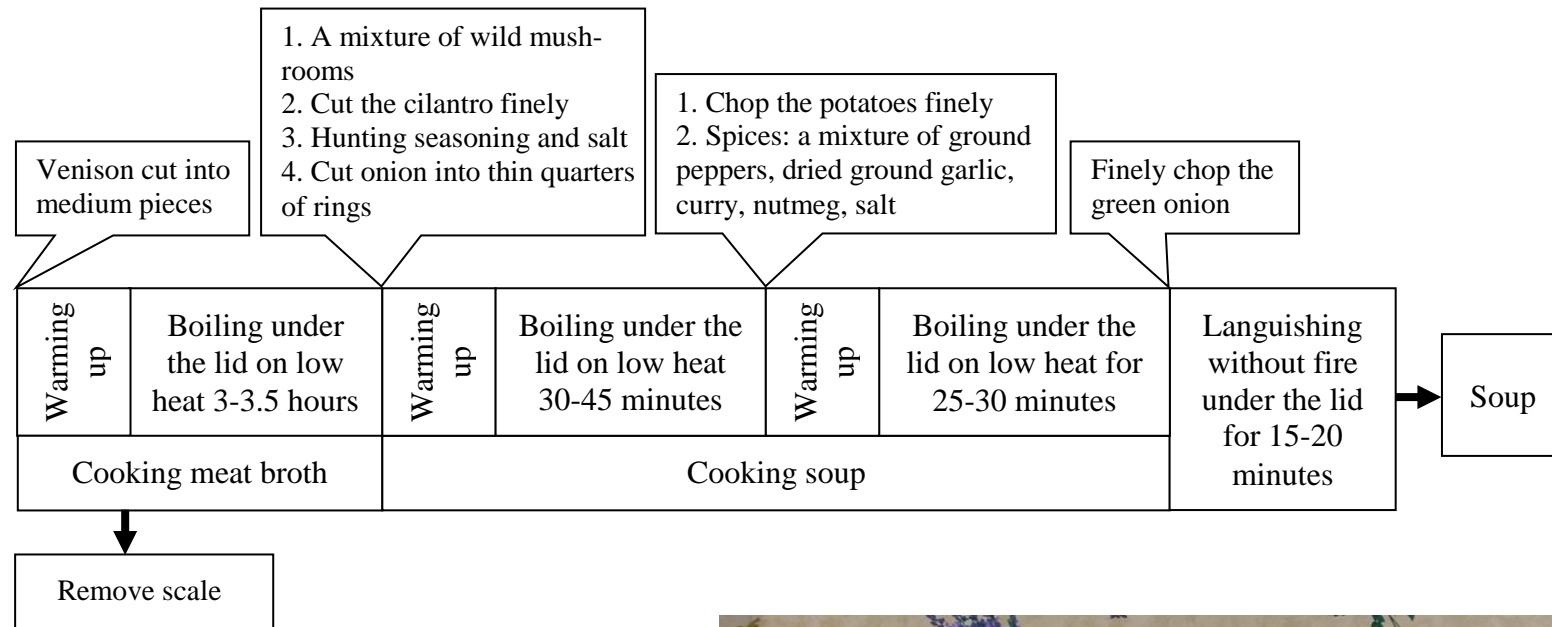


Soup with venison, mushrooms and potatoes "Deer trail" (khurs.ru - 2016)



1. Red deer shoulder blade meat – 1 kg
2. Onion – 3-4 pcs.
3. A mixture of quick-frozen wild mushrooms - 600 g
4. Potatoes – 5-8 pcs.
5. Coriander greens – 1 bunch
6. Green onion – 1 bunch
7. Hunting seasoning – 1 tablespoon
8. Ground pepper mixture
9. Curry
10. Nutmeg
11. Dried ground garlic – 0.5-1 tablespoon
12. Salt – 1-1.5 tablespoons
13. Water – 2.5-3.5 l



Soup with venison, mushrooms and potatoes "Deer trail"



1. Cut the meat of the shoulder blade of the noble deer from the bone



2. Cut the meat of the red deer into pieces on the middle



3. Take a mixture of forest mushrooms of quick freezing



4. Defrost the mixture of forest mushrooms



5. Take the onion



6. Peel and cut the onion into thin sectors



7. Take the potatoes



8. Peel and cut the potatoes into medium pieces



9. Take coriander greens



10. Cut the coriander greens finely



11. Take the green onion



12. Cut the green onion finely

Soup with venison, mushrooms and potatoes "Deer trail"



13. Take the hunting seasoning and salt



14. Prepare the proportions of spices



15. Put a pot of water on the fire, put the red deer meat



16. Cook, remove the scale



17. Cook under the lid on low heat



18. Put garlic and a mixture of wild mushrooms in a saucepan



19. Put the coriander greens, hunting seasoning and salt in a saucepan



20. Put the onion in a saucepan and cook under the lid



21. Put potatoes and spices in a saucepan, mix, cook under the lid



22. Put green onions in a saucepan



23. Simmer under the lid on low heat



24. We serve the soup on the table