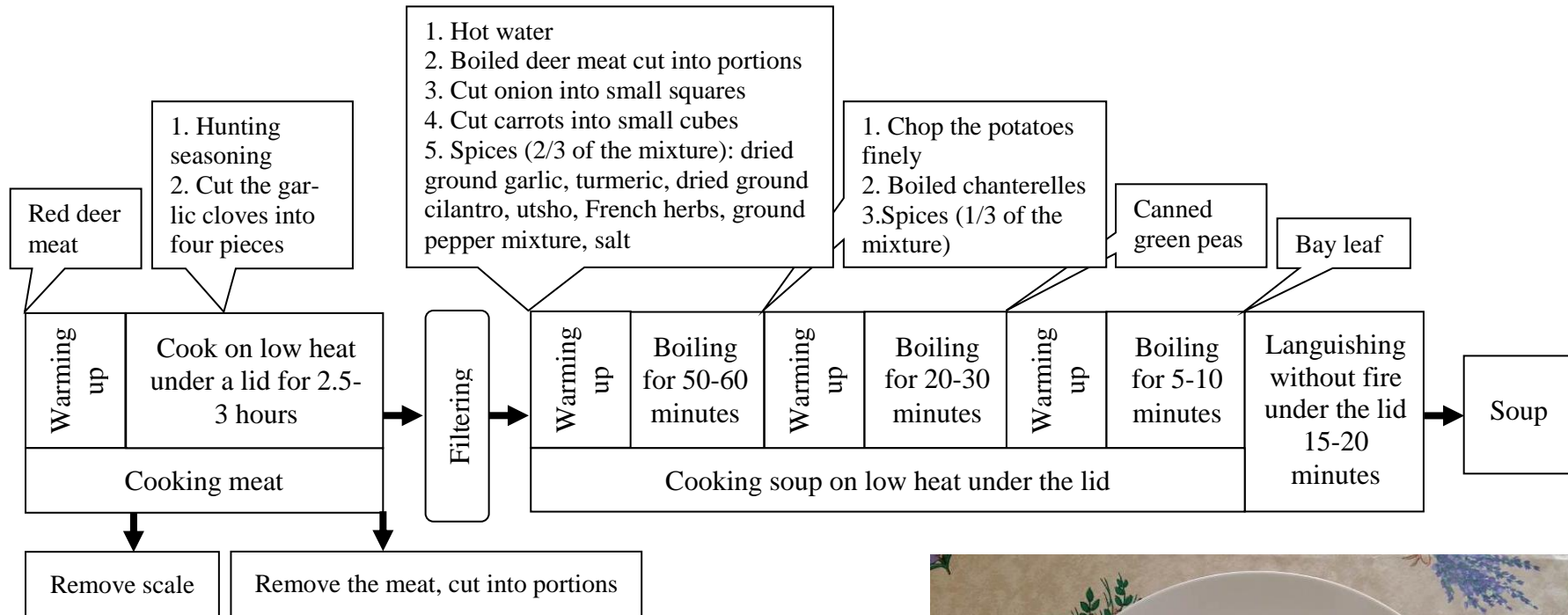


Soup with red deer meat and chanterelles "Our forest" (khurs.ru - 2016)



1. Red deer shoulder blade meat – 1-1.2 kg
2. Boiled chanterelles – 0.7-0.8 kg
3. Potatoes – 1-1.2 kg
4. Onion – 1 kg
5. Garlic – 2 heads
6. Carrots – 1 pc.
7. Canned green peas
8. Dried ground garlic – 1 tablespoon

9. Hunting seasoning – 1 tbsp. 1
10. Ground pepper mixture
11. French herbs
12. Dried ground cilantro
13. Turmeric
14. Utsho-suneli
15. Sour cream with a fat content of 20%



Soup with red deer meat and chanterelles "Our forest"



1. Take the red deer shoulder blade meat



2. Take boiled chanterelles



3. Take potatoes



4. Peel potatoes



5. Cut the potatoes finely



6. Take the onion



7. Peel the onion



8. Cut the onion into large squares



9. Take carrots, peel



10. Cut the carrots into small cubes



11. Take the garlic



12. Peel the garlic cloves

Soup with red deer meat and chanterelles "Our forest"



13. We cut the garlic cloves into four parts



14. We take canned green peas



15. We take hunting seasoning



16. We make up the proportions of spices



17. Mix the spices evenly



18. Take sour cream with a fat content of 20%



19. Put a pot of water on the fire



20. Put the red deer meat in a saucepan and cook



21. Remove the scale



22. Cover the saucepan with a lid and cook on low heat



23. Remove the lid and put the hunting seasoning in a saucepan



24. Put garlic in a saucepan

Soup with red deer meat and chanterelles "Our forest"



25. Cover the saucepan with a lid and cook over low heat



26. Remove the meat from the saucepan and put it in a plate



27. Cut the meat in portions



28. Take the second saucepan and a sieve



29. Filter the broth and put the pan on the fire



30. Adds boiling water to the pot



31. Put the boiled deer meat in a saucepan



32. Put the carrots in a saucepan



33. Put the onion in a saucepan



34. Put two thirds of the spice mixture in a saucepan



35. Stir the contents of the saucepan



36. Cover the saucepan with a lid and cook over low heat

Soup with red deer meat and chanterelles "Our forest"



37. Remove the lid from the saucepan



38. Put the potatoes in the saucepan



39. Put the boiled chanterelles in a saucepan



40. Add salt to the remaining third of the spice mixture



41. Put the rest of the spices and salt in a saucepan



42. Stir the contents of the saucepan



43. Cook



44. Put green peas in a saucepan and cook



45. Put the bay leaf in a saucepan and turn off the fire



46. Cover the pot with a lid and let the soup brew



47. Serve the soup on the table



48. Add sour cream