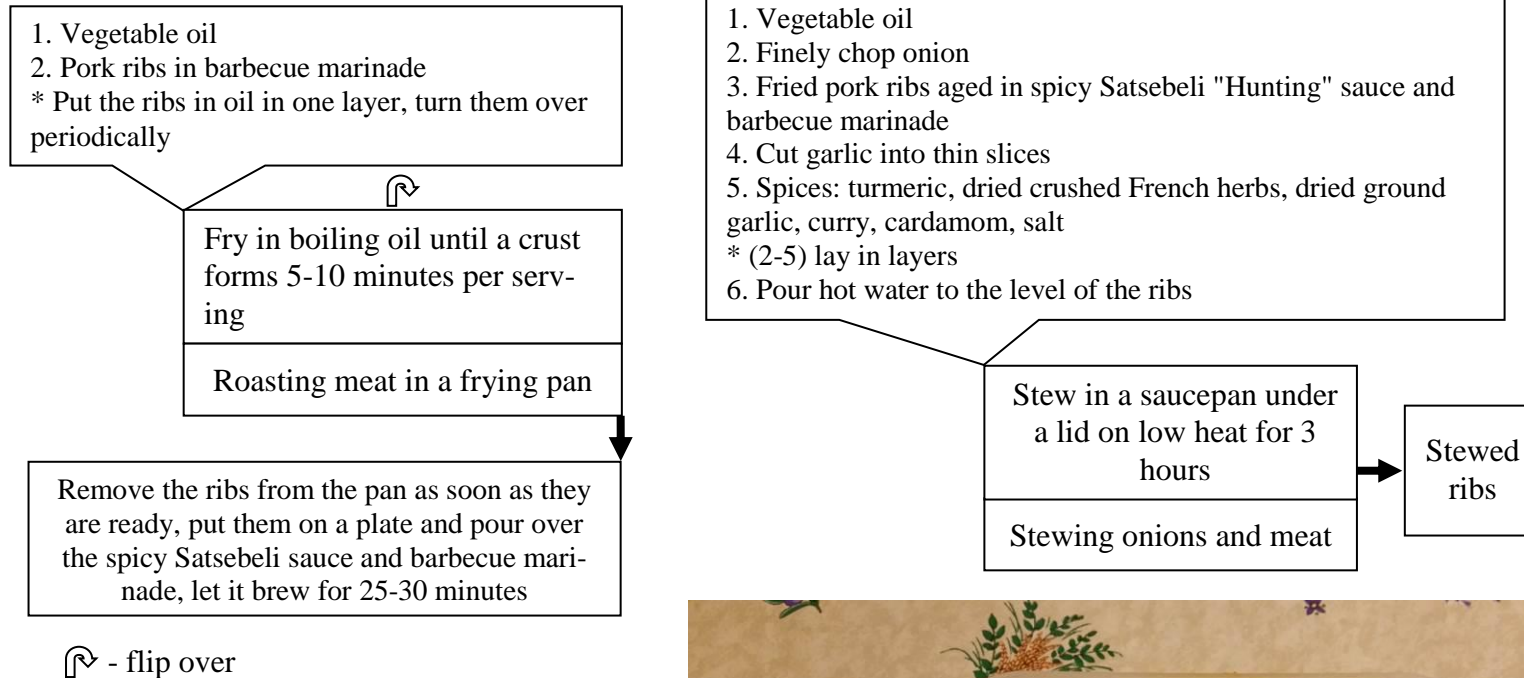


Stewed pork ribs with spicy sauce "Waiting for guests" (khurs.ru - 2016)



1. Pork ribs in barbecue marinade – 3 kg
2. Onion – 2-2.5 kg
3. Garlic – 2 heads
4. Spicy Satsebeli sauce "Hunting"
5. Vegetable oil – 300-350 g
6. Turmeric
7. French herbs, dried, crushed
8. Dried ground garlic – 10-12 g
9. Curry
10. Cardamom
11. Salt – 1-2 tablespoons
12. The water is hot



Stewed pork ribs with spicy sauce "Waiting for guests"



1. Take pork ribs in barbecue marinade



2. Take onion



3. Peel onion



4. Cut onion into small squares



5. Take garlic



6. Peel garlic cloves



7. Cut garlic cloves into thin plates



8. Take spicy Satsebeli sauce "Hunting"



9. Take vegetable oil



10. Take spices



11. Prepare the proportions of spices



12. Mix spices

Stewed pork ribs with spicy sauce "Waiting for guests"



13. Put a deep frying pan on the fire



14. Pour vegetable oil into the pan and bring to a boil



15. Put the ribs in boiling oil



16. Turn the ribs over and fry the second side



17. If necessary, re-turn and fry



18. Remove the ribs from the pan and put them in a plate



19. Pour the ribs with spicy sauce Satsebeli "Hunting"



20. Fry the entire stock of ribs and pour the sauce, insist



21. Put a saucepan with a thick bottom on the fire



22. Pour filtered vegetable oil into a saucepan



23. Put a layer of onion in a saucepan



24. Put a layer of pork ribs in a saucepan

Stewed pork ribs with spicy sauce "Waiting for guests"



25. Put a layer of garlic in a saucepan



26. Sprinkle with spices



27. Put another layer of onion in a saucepan



28. Put the top layer of pork ribs in a saucepan



29. Put the top layer of garlic in a saucepan



30. Put the top layer of onion in a saucepan



31. Sprinkle with spices



32. Pour over the remains of the barbecue sauce



33. Pour boiling water to the level of ribs



34. Bring the contents of the pan to a boil and cover with a lid



35. Simmer under the lid on low heat



36. Put the finished dish in storage