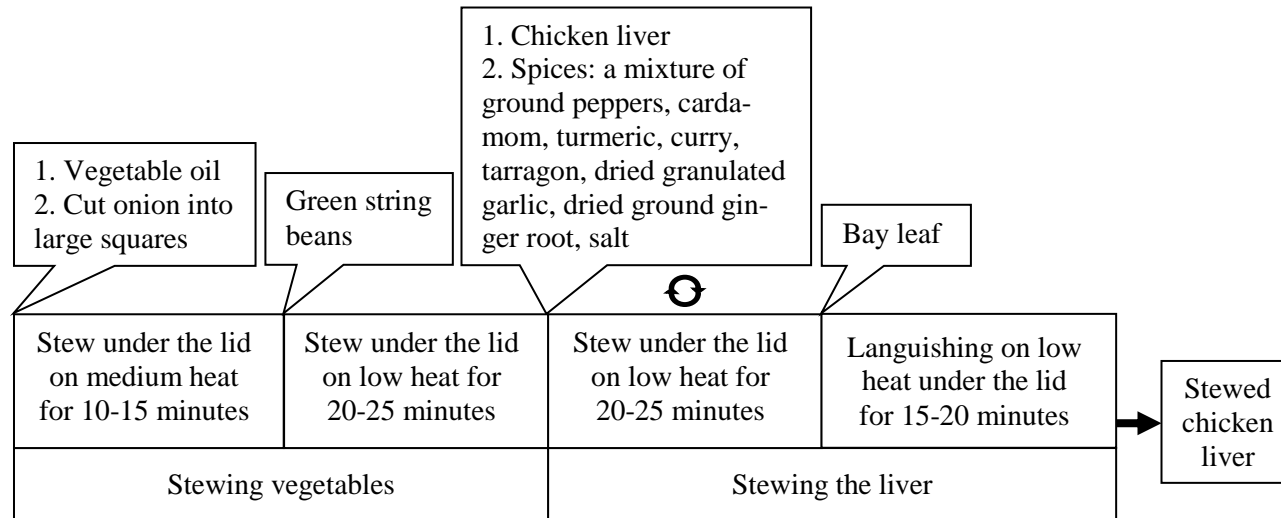


## Stewed chicken liver "Teremok" (khurs.ru - 2016)



⌚ - mix

1. Chilled chicken liver – 1 kg
2. Onion – 1.2 kg
3. Green string beans of fast freezing – 400 g
4. Vegetable oil – 70-100 g
5. Dried granulated garlic – 10-12 g
6. Ground pepper mixture
7. Cardamom
8. Turmeric
9. Curry
10. Tarragon
11. Dried ground ginger root
12. Bay leaf
13. Salt



## Stewed chicken liver "Teremok"



1. Take the cooled chicken liver



2. Take the onion



3. Peel the onion



4. Cut the onion into thin rings



5. We take green beans of fast freezing



6. Defrost the beans



7. We make up the proportions of spices



8. Add salt



9. Mix the spices



10. Put the frying pan on the fire



11. Pour vegetable oil into the frying pan



12. Put the onion in the frying pan



## Stewed chicken liver "Teremok"



13. Cover the pan with a lid and simmer the onion



14. Put the string beans in the pan



15. Cover the pan with a lid and simmer



16. We put the chicken liver in one layer on top of onions and beans



17. Sprinkle the chicken liver with a mixture of spices



18. Cover the pan with a lid and simmer



19. Mix the contents of the frying pan



20. Cover the pan with a lid and stew



21. Periodically mix the contents of the frying pan.



22. Put the bay leaf and heat it in the resulting juices



23. Cover with a lid and stew on low heat



24. We serve chicken liver with onions and beans