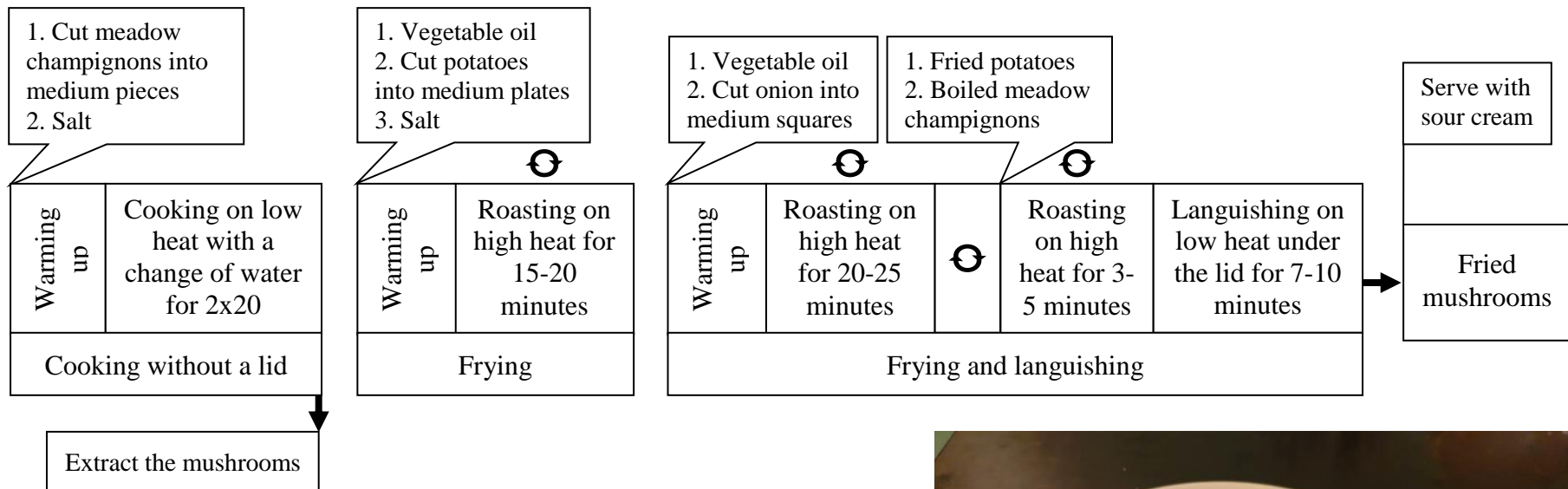


Fried meadow mushrooms with potatoes and onions with sour cream "Our park" (khurs.ru - 2022)



⌚ - mix

1. Meadow champignons – 400-450 kg
2. Potatoes – 0.5-0.6 kg
3. Onion – 150-200 g
4. Vegetable oil – 60-70 g
5. Ground lemon pepper – 0.2-0.25 teaspoons
6. Salt – 1 tbsp. l. + 1 tbsp. l. – for cooking mushrooms,
0.3 tbsp. spoons for frying potatoes
7. Water for cooking mushrooms – 2.5 l + 2.5 l



Fried meadow mushrooms with potatoes and onions with sour cream "Our park"



1. Collect meadow champignons



2. Wash, clean and cut meadow champignons small



3. Cook meadow champignons twice in salted water



4. Boiled meadow champignons we put on a plate



5. Peel and cut potatoes with medium-sized plates



6. Peel and cut onions with thin quarters of rings



7. Peel garlic 8. Cut garlic with thin plates



8. Cut garlic with thin plates



9. Take vegetable oil



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



11. We put a wok with vegetable oil on the fire



12. Put the potatoes and salt in a wok, fry over high heat

Fried meadow mushrooms with potatoes and onions with sour cream "Our park"



13. Stir periodically, fry until a crust forms



14. We put a frying pan with vegetable oil on the fire



15. Put the onion in a frying pan, fry on high heat



16. Periodically mix



17. Fry onions until golden brown



18. Put potatoes in a wok on top of fried onions



19. Put boiled meadow champignons, garlic and lemon pepper in wok



20. Mix the contents of the wok and fry over high heat



21. Cover the wok with a lid and simmer over low heat



22. We serve mushrooms with potatoes on the table



23. Add sour cream



24. Mix sour cream with potatoes and mushrooms