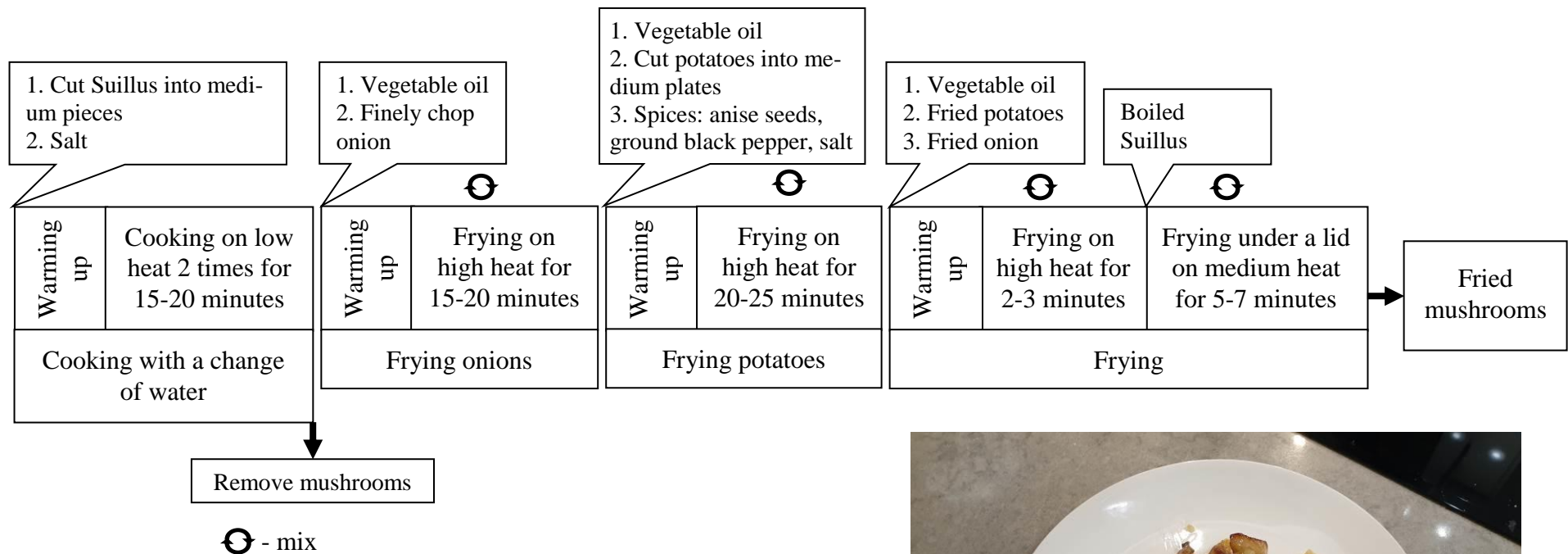


Suillus fried with potatoes "Cherished meadow" (khurs.ru - 2023)



1. Suillus – 0.8 kg
2. Potatoes – 1.0 kg
3. Onion – 0.3-0.4 kg
4. Ground black pepper – to taste
5. Vegetable oil – 50-55 g
6. Salt – 1,2 (cooking mushrooms) + 0,4 (frying potatoes) tablespoons
7. Water – 3.0 (cooking mushrooms) l



Suillus fried with potatoes "Cherished meadow"



1. Collect Suillus



2. Cook Suillus in salted water



3. Peel potatoes



4. Cut potatoes with medium plastics



5. Peel the onion



6. Cut the onion finely



7. Take vegetable oil



8. Put a frying pan with vegetable oil on fire



9. Put the onion in the frying pan



10. Stir, fry the onion on high heat



11. Fry the onion until golden brown



12. We put the frying pan on the fire

Suillus fried with potatoes "Cherished meadow"



13. Put a frying pan with vegetable oil on the fire



14. Put potatoes



15. Put salt and ground black pepper in a frying pan



16. Mix the contents of the pan



17. Fry potatoes on high heat until golden brown



18. Put fried onions in a frying pan



19. Mix the contents of the frying pan



20. Put the boiled Suillus in the pan



21. Mix the contents of the pan



22. Fry on high heat



23. Cover the pan with a lid, fry on medium heat



24. We serve it on the table