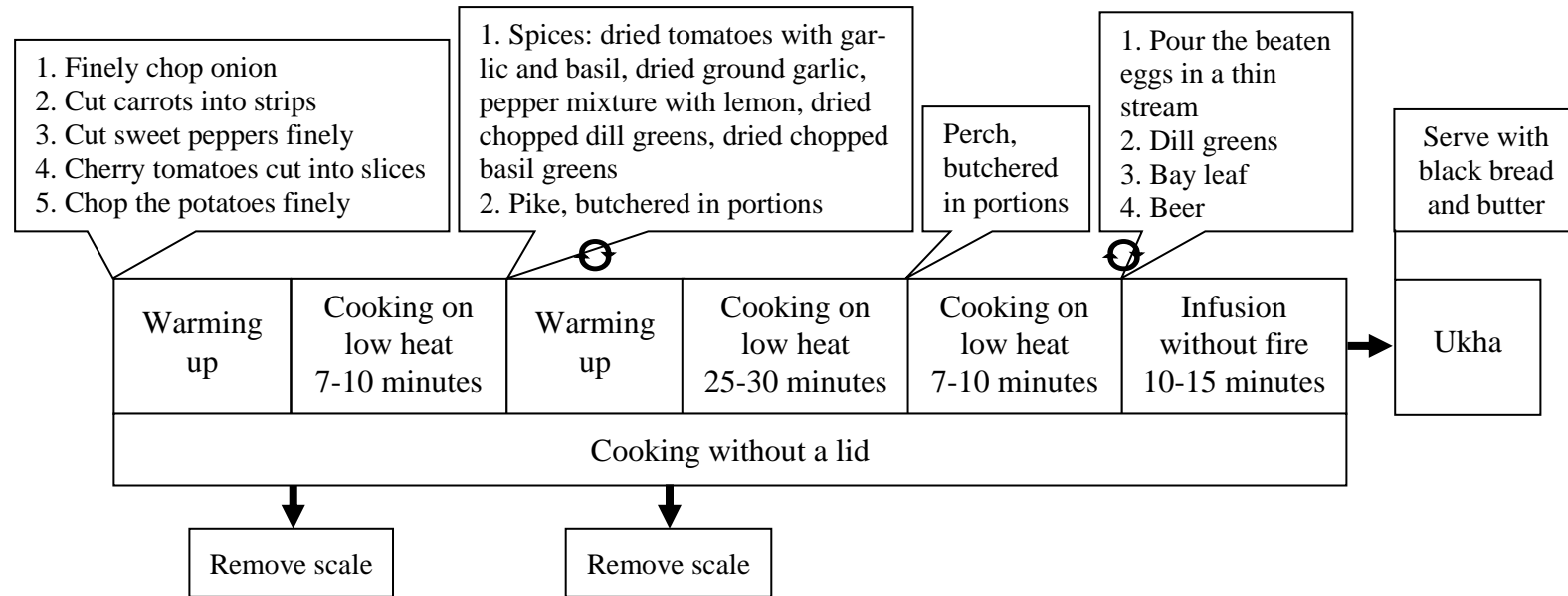


## Ukha "Among Friends" (khurs.ru - 2023)



1. Pike – 3-3.5 kg
2. Perch – 0.75-1 kg
3. Potatoes – 2.2-2.5 kg
4. Onion – 250-300 g
5. Carrots – 150-200 g
6. Sweet pepper yellow and red – 1 + 1 pcs.
7. Cherry tomatoes – 15-20 pcs.
8. Chicken eggs – 4-5 pcs.
9. Dried tomatoes with garlic and basil – 1.5 tablespoons
10. Dried ground garlic – 1 tablespoon
11. A mixture of pepper and lemon – 1 tablespoon
12. Dried chopped dill greens
13. Dried chopped basil greens
14. Salt – 4-4.5 tablespoons
15. Butter – to taste
16. Black bread
17. Water – 9-10 l

⊗ - mix



## Ukha "Among Friends"



1. We catch pike and perch



2. We clean and cut up pike and perch portions



3. Mine, peel potatoes



4. Cut potatoes finely



5. Take the carrots



6. Peel and cut the carrots into long strips



7. Take the yellow and red sweet peppers



8. Cut the peppers finely



9. Take Cherry tomatoes



10. Cut Cherry tomatoes into slices



11. Take onion



12. Cut onion finely

## Ukha "Among Friends"



13. We take chicken eggs



14. Beat out the chicken eggs in a cup



15. Beat chicken eggs



16. Take spices



17. We make up the proportions of spices



18. We take dill greens



19. We take light beer



20. We put a pot of water on the fire



21. Put the onion in a saucepan



22. Put carrots in a saucepan



23. Put sweet peppers in a saucepan



24. Put tomatoes in a saucepan

## Ukha "Among Friends"



25. Put the potatoes in a saucepan, after boiling, remove the scale



26. Put the spices in a saucepan



27. Put the pike in a saucepan, remove the scale, cook over low heat



28. Put the perch in a saucepan



29. Pour the beaten eggs into the ukha in a thin stream, stir



30. Put the dill greens in a saucepan



31. We put a bay leaf, pour beer into the ukha, turn off the fire, insist



32. We serve ukha on the table