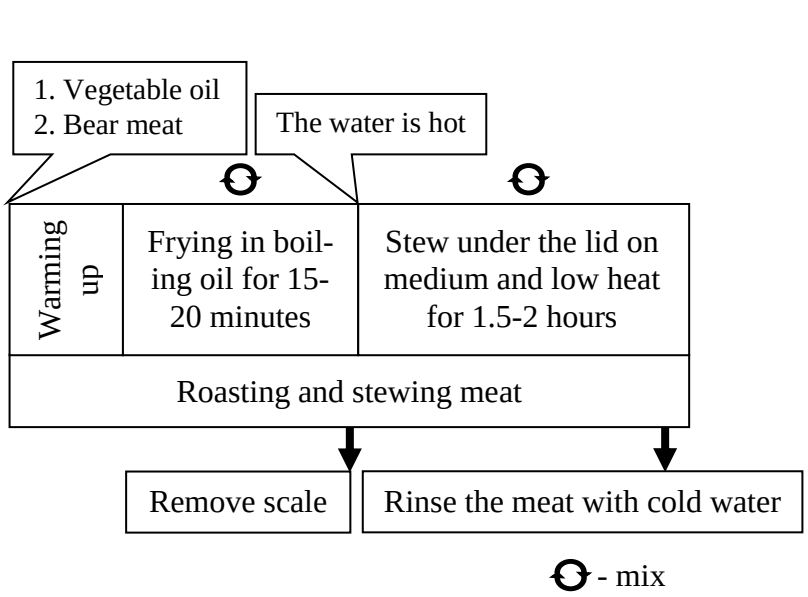
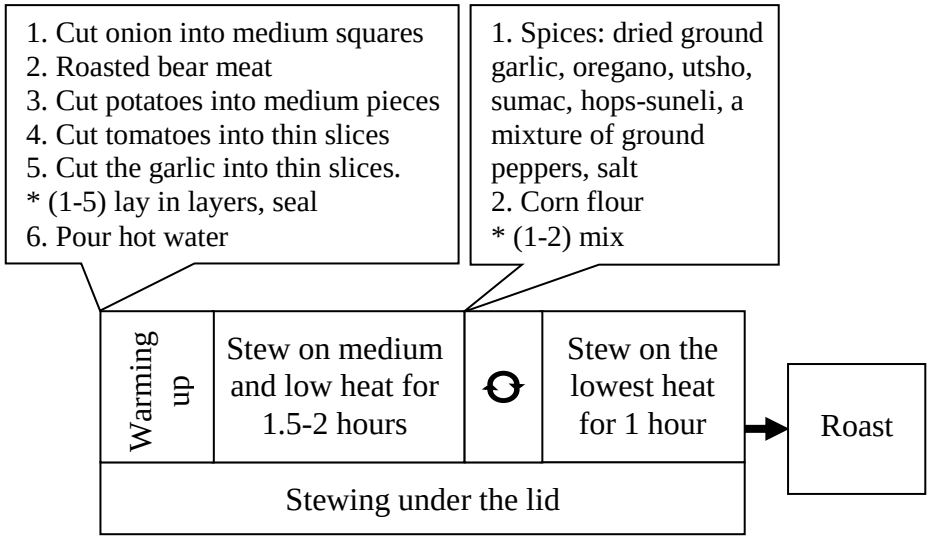
Roast of bear meat "Dinner party" (khurs.ru - 2019)





1. Bear meat – 1.7 kg
2. Onion – 1 kg
3. Tomatoes – 500-600 g
4. Potatoes – 500-600 g
5. Garlic – 5-8 cloves
6. Vegetable oil – 75-80 g
7. Corn flour – 4 tablespoons
8. Dried ground garlic – 1 tablespoon
9. Oregano – 1.5-2 tablespoons
10. Utsho – 0.5 teaspoon
11. Sumac –0.75-1 teaspoon
12. Hops-suneli – 0.3-0.5 teaspoons
13. Ground pepper mixture – 0.3 h spoon
14. Salt – 1.5 tablespoons
15. Hot water – 1-1.5 liters

Roast of bear meat "Dinner party"

1. Cut the bear meat into medium pieces

2. Peel the potatoes

3. Cut the potatoes into medium pieces

4. Peel the onion

5. Cut the onion into medium pieces

6. Peel the garlic

7. Cut the garlic into thin plates

8. Make up the proportions of spices

9. Take tomatoes

10. Cut tomatoes into thin slices

11. Take corn flour

12. Put corn flour in a plate with spices

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13. Mix spices and corn flour

14. Take vegetable oil

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

16. Put the bear meat in boiling oil

17. Mix the contents of the pan, fry on high heat

18. Pour boiling water into the pan

19. Cover the pan with a lid, simmer on low heat

20. The fried meat is washed with cold water

21. Put a layer of onion in a saucepan

22. Put a layer of tomatoes in a saucepan

23. Put a layer of fried meat in a saucepan

24. Put some garlic in a saucepan

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25. Put a layer of potatoes in a saucepan

26. Put a layer of onion in a saucepan

27. Put a layer of tomatoes in a saucepan

28. Put a layer of meat in a saucepan

29. Put garlic in a saucepan

30. Put a layer of potatoes in a saucepan

31. Pour boiling water into a saucepan and put it on fire

32. Put a bay leaf in a saucepan

33. Cover the pan with a lid and simmer on low heat

34. Put the spices in the pan, mix

35. Cover the pan with a lid and simmer on the lowest heat

36. We serve it on the table