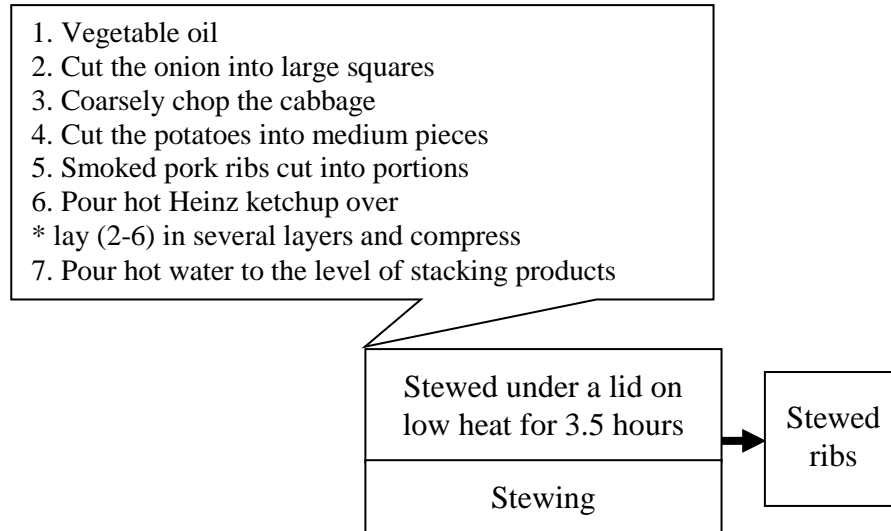


## Stewed pork ribs "Green City" (khurs.ru - 2023)



1. Smoked pork ribs – 1.8 kg
2. Potatoes – 1.1-1.2 kg
3. Onion – 1.4 kg
4. White cabbage – 1.4 kg
5. Heinz hot ketchup – 500-550 g
6. Vegetable oil – 35-40 g
7. Hot water – 0.7-1 l



## Stewed pork ribs "Green City"



1. Take smoked pork ribs



2. Peel onion



3. Cut onion into large squares



4. Take white cabbage



5. Cut the white cabbage coarsely



6. Peel the potatoes



7. Cut the potatoes in medium parts



8. Take vegetable oil



9. Take the spicy ketchup "Heinz"



10. Pour vegetable oil into a saucepan



11. Put a layer of onion in a saucepan



12. Put a layer of cabbage in a saucepan



## Stewed pork ribs "Green City"



13. Put a layer of potatoes in a saucepan



14. Put part of the ketchup in a saucepan



15. Put a layer of smoked pork ribs in a saucepan



16. Put a layer of onion in a saucepan



17. Put a layer of cabbage in a saucepan



18. Put a layer of potatoes in a saucepan



19. Put part of the ketchup in a saucepan



20. Put a layer of smoked pork ribs in a saucepan



21. Stack the remaining onion, compress the contents



22. Pour hot water to the level of stacking products



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



24. We serve it on the table