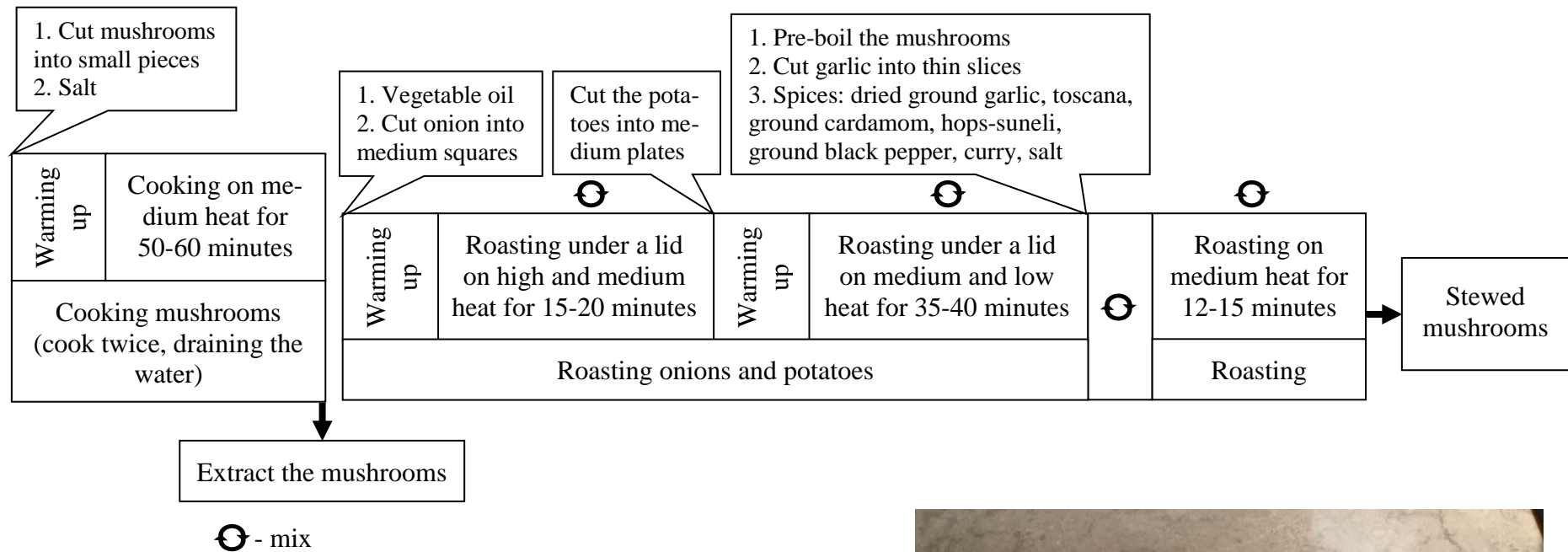


Stewed forest mushrooms with potatoes "Autumn harvest" (khurs.ru - 2019)



1. Autumn forest mushrooms (Polish mushrooms, oyster mushrooms, honey mushrooms, goworushki, Lepista nuda, syroezhki, etc.) – 1 kg
2. Potatoes – 2.5 kg
3. Onion – 0.7 kg
4. Garlic – 0.5 heads
5. Vegetable oil – 150-170 g
6. Dried ground garlic – 1 tablespoon
7. Toscana – 1 tablespoon
8. Ground black pepper – 0.5 teaspoons
9. Cardamom – 0.5 teaspoons
10. Hops-suneli – 0.5 teaspoons
11. Curry – 0.5 teaspoons
12. Salt – 1 tablespoon
13. Water – 2 +2 liters (for cooking mushrooms)



Stewed forest mushrooms with potatoes "Autumn harvest"



1. Collect mushrooms, clean, wash and cut



2. Peel onions



3. Cut onions with medium squares



4. Peel potatoes



5. Cut potatoes with medium plates



6. Take garlic



7. Peel and cut garlic with thin plates



8. Measure the proportions of spices



9. Mix the spices



10. Take vegetable oil



11. Cook the mushrooms twice in salted water, drain the water



12. We put the boiled mushrooms on a plate

Stewed forest mushrooms with potatoes "Autumn harvest"



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



14. Put the onion in the frying pan



15. Fry the onion under the lid on high and medium heat



16. Periodically mix the onion



17. Put the potatoes in the pan



18. Mix the contents of the frying pan



19. Cover the pan with a lid, fry on medium and low heat



20. Periodically mix the contents of the pan



21. Put mushrooms and garlic in a frying pan



22. Put the spices in the frying pan



23. Stir the contents of the pan, fry over medium heat



24. We serve it on the table