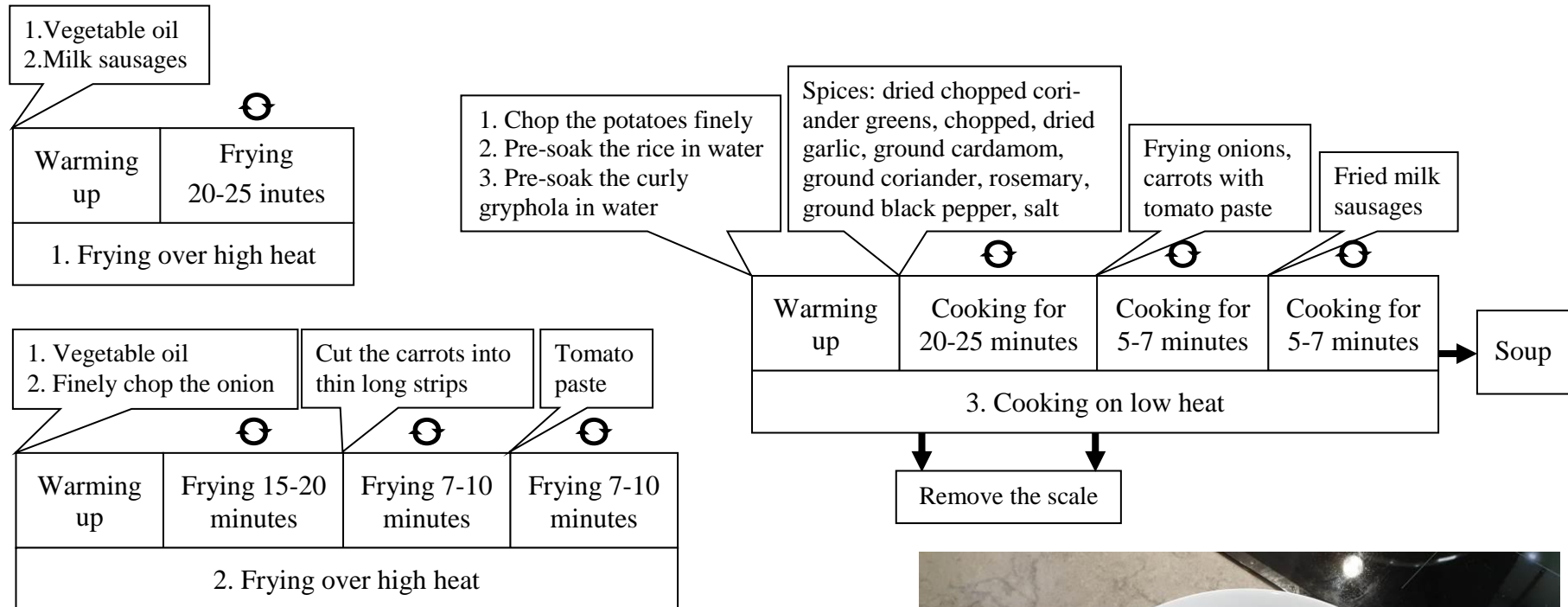


Soup with sausages, potatoes and rice "Homemade" (khurs.ru - 2023)

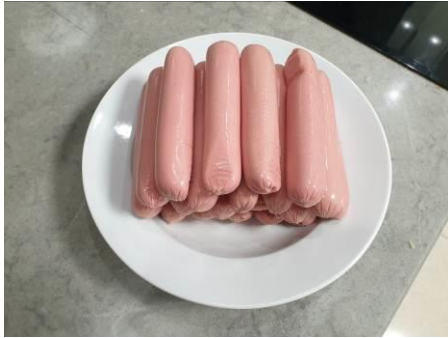


⊗ - mix

1. Milk sausages – 1.5-1.8 kg
2. Potatoes – 0.8-0.9 kg
3. Carrots – 120-150 g
4. Basmati Sella long-grain rice - 200-250 g
5. Onion – 250-300 g
6. Dried curly gryphola – 15 g
7. Dried coriander greens, chopped - 1-1.5 tablespoons
8. Dried crushed garlic – 0.4-0.6 tablespoons
9. Ground coriander – 0.4-0.6 tablespoons
10. Ground cardamom – 0.4-0.5 tea-spoons
11. Rosemary – 0.4-0.5 teaspoons
12. Ground black pepper – 0.25-0.3 tea-spoons
13. Salt – 1.3-1.5 tablespoons
14. Vegetable oil – 35-40 g
15. Tomato paste – 70 g
16. Water – 3.2-3.6 liters



Soup with sausages, potatoes and rice "Homemade"



1. Take the milk sausages



2. Cut the milk sausages into thin discs



3. Peel the potatoes



4. Cut the potatoes finely



5. Take long-grain Basmati Sella rice



6. Soak the rice in water



7. Peel the carrots



8. Cut the carrots into long thin strips



9. Peel the onion



10. Cut the onion into small squares



11. Take the dried curly gryphola



12. Cut the curly gryphola finely

Soup with sausages, potatoes and rice "Homemade"



13. Soak dried curly gryphola in water



14. Take tomato paste



15. We make up the proportions of spices



16. We take vegetable oil



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



18. Put the onion in the pan, fry over high heat, mix



19. Fry the onion until golden brown



20. Put the carrots in the pan



21. Stir, fry over high heat



22. Put the tomato paste in a frying pan



23. Mix the contents of the pan, fry over high heat



24. We put a frying pan with vegetable oil on the fire

Soup with sausages, potatoes and rice "Homemade"



25. Put the sausages in a frying pan, fry over high heat



26. Stir and fry the sausages until golden brown



27. Put a saucepan of water on the fire



28. Put the potatoes in the saucepan



29. Put the rice in a saucepan



30. Put the curly gryphola in a saucepan, mix



31. Remove the scale



32. Put the spices in a saucepan, mix, cook over low heat



33. Put the roast in a saucepan, remove the scale



34. Mix the contents of the saucepan, cook over low heat



35. Put the sausages in a saucepan, cook over low heat



36. We serve it on the table