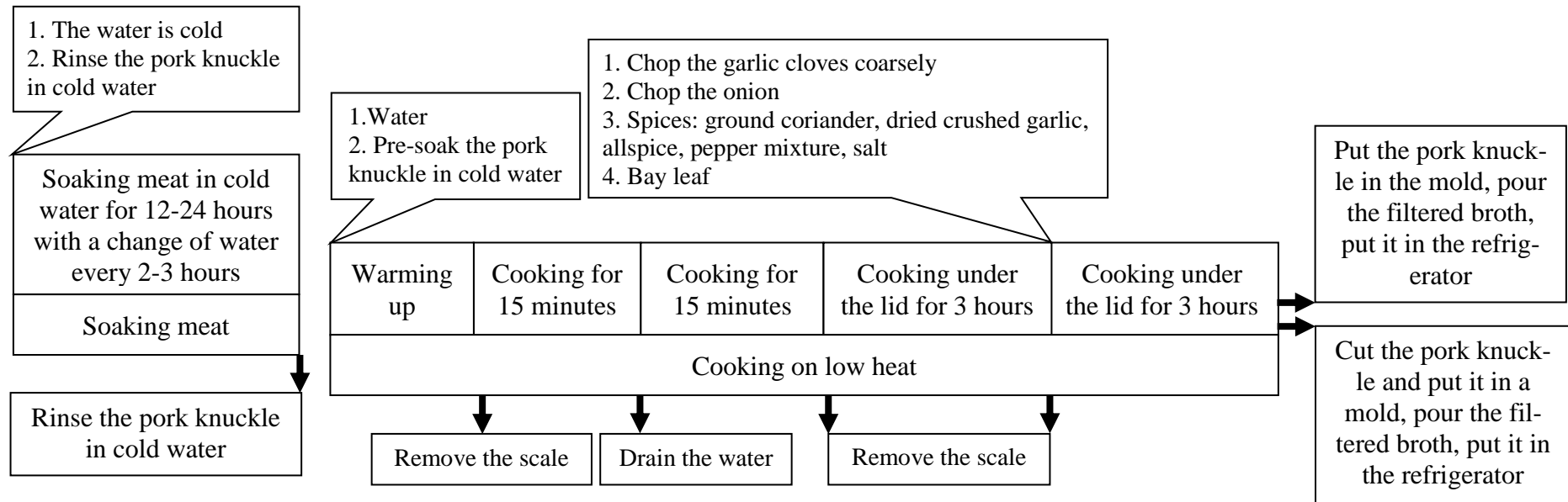


Pork knuckle jelly "Amateur" (khurs.ru - 2024)



1. Pork knuckle – 2.7 kg
2. Onion – 2-3 onions
3. Garlic – 4-6 slices
4. Ground coriander – 0.5-0.6 table-
spoons
5. Dried crushed garlic – 0.5-0.7
teaspoons
6. Allspice – 0.4-0.5 teaspoons
7. A mixture of peppers (peas) – 0.7-
1 teaspoon
8. Salt – 1.5-1.8 tablespoons
9. Water – 3.5-3.8 liters



Pork knuckle jelly "Amateur"



1. Take a pork knuckle (you can cut it into two parts)



2. Peel the onion



3. Cut the onions



4. Peel the garlic



5. Cut the garlic cloves coarsely



6. Make up the proportions of spices



7. Soak the knuckle



8. Put the knuckle in the refrigerator, periodically change the water



9. Put a pot of water on the fire



10. Put the knuckle in a saucepan



11. Remove the scale, change the water 15 minutes after boiling



12. Cook under the lid on low heat

Pork knuckle jelly "Amateur"



13. Remove the scale, put the garlic in a saucepan



14. Put the spices in a saucepan



15. Put the bay leaf in a saucepan



16. Put the onion in a saucepan



17. Cook under the lid on low heat



18. Filter the broth



19. We put the boiled knuckle in molds



20. Pour the broth into molds with knuckle



21. After cooling, put the closed molds in the refrigerator



22. Boiled knuckle, cut, put in a mold



23. After cooling, put the closed form in the refrigerator



24. After cooling, we put the closed molds in the refrigerator