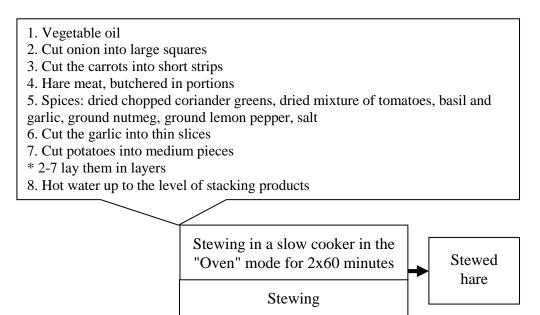
Hare stewed in a multi-cooker "Sprint" (khurs.ru - 2023)



1. Hare -1 carcass (medium-sized) 2. Onion -0.4-0.45 kg 3. Carrots -100-150 g 4. Sweet red pepper -250-300 g 5. Potatoes -0.9-1.0 kg 6. Garlic -2-3 cloves 7. Dried chopped coriander greens -1 tablespoon 8. Dried mixture of tomatoes, basil and garlic -0.7-0.8 tablespoons 9. Ground nutmeg -0.3-0.4 teaspoons 10. Ground lemon pepper -0.25-0.3 teaspoons 11. Vegetable oil -20-25 g 12. Salt -0.7-0.9 tablespoons 13. Hot water -0.6-0.8 l



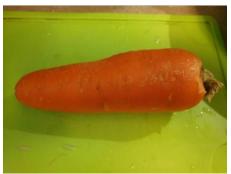


1. Cut up the hare carcass in portions



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2. Peel and cut the onion into large squares



3. Peel and cut the carrots into thin strips



4. Put the onion and carrot on a plate



5. Take the sweet red pepper



6. Cut the sweet red pepper into short 7. Peel and cut the potatoes small thick strips





8. Make up the proportions of spices



9. Mix the spices



10. Cut the garlic into thin slices



11. Take vegetable oil



12. Pour the oil and put a layer of onion in the bowl of a slow cooker

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13. Put a layer of carrots in the bowl of a slow cooker



14. Put a layer of sweet red pepper in the bowl of a slow cooker



15. Put a layer of hare meat in the bowl of a slow cooker



16. Put some spices in the bowl of a slow cooker



17. Put a layer of onions and carrots in the bowl of a slow cooker



21. Put the potatoes in the bowl of the slow cooker



18. Put a layer of hare meat in the bowl of a slow cooker



22. Pour hot water into the bowl of a slow cooker



19. Put some spices in the bowl of a slow cooker



23. Cook in a slow cooker for 2x60 minutes in the "Oven" mode



20. Put a layer of sweet red pepper in the bowl of a slow cooker



24. You can serve it on the table