

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

1. Vegetable oil
2. Cut onion into large squares
3. Cut the carrots into short strips
4. Hare meat, butchered in portions
5. Spices: dried chopped coriander greens, dried mixture of tomatoes, basil and garlic, ground nutmeg, ground lemon pepper, salt
6. Cut the garlic into thin slices
7. Cut potatoes into medium pieces
- \* 2-7 lay them in layers
8. Hot water up to the level of stacking products

Stewing in a slow cooker in the "Oven" mode for 2x60 minutes

Stewing

Stewed hare

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



## Hare stewed in a multi-cooker "Sprint"



1. Cut up the hare carcass in portions



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 thick strips



7. Peel and cut the potatoes small



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

## Hare stewed in a multi-cooker "Sprint"



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



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



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



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



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



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



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



24. You can serve it on the table