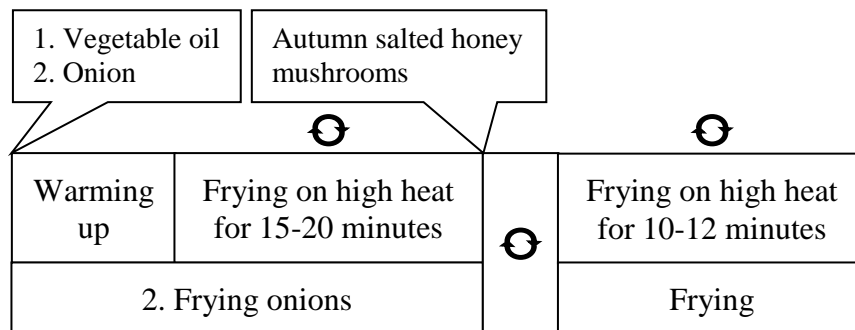
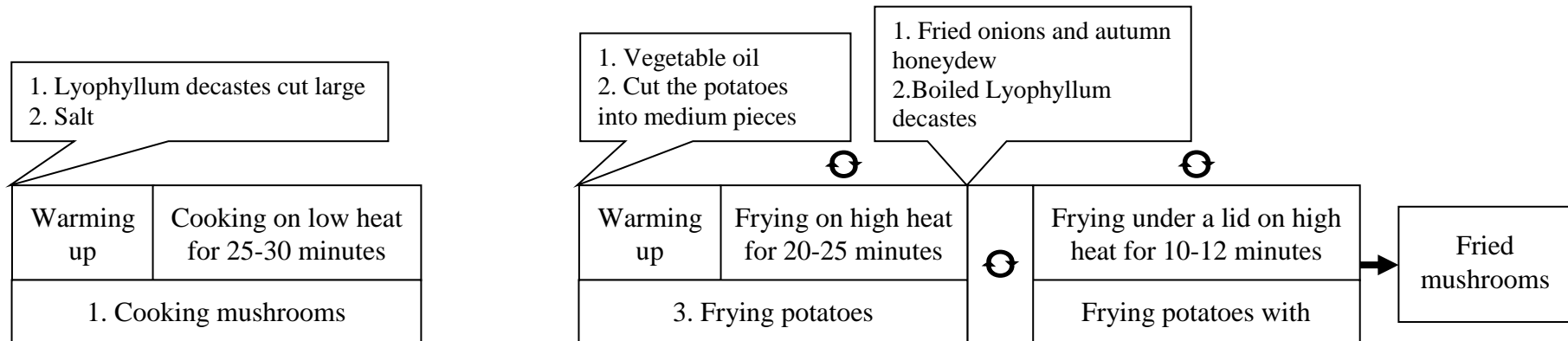


Fried mushrooms with potatoes "Autumn" (khurs.ru - 2023)



⊗ - mix

1. Lyophyllum decastes – 400 g
2. Autumn salted honey mushrooms – 400 g
3. Potatoes – 1.3-1.5 kg
4. Onion – 1 kg
5. Vegetable oil – 65-75 g
6. Salt - 1.2 tablespoons (for cooking mushrooms)
7. Water – 2.0-2.5 liters (for cooking mushrooms)



Fried mushrooms with potatoes "Autumn"



1. Collect Lyophyllum decastes



2. Wash, peel and cut Lyophyllum decastes coarsely



3. Take autumn salted honey mushrooms



4. Peel and cut potatoes into medium pieces



5. Peel and chop the onion finely



6. Take vegetable oil



7. Put a saucepan with water, Lyophyllum decastes and salt on the fire



8. Cook Lyophyllum decastes over low heat, remove the scale



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



10. Put the potatoes in the pan



11. Stir the contents of the pan



12. Fry the potatoes over high heat until golden brown

Fried mushrooms with potatoes "Autumn"



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



14. Put the onion in the pan



15. Stir the contents of the frying pan



16. Fry the onion over high heat until golden brown



17. Put the salted honey mushrooms in a frying pan



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



19. Put the fried honey mushrooms with onions in a frying pan with potatoes



20. Stir the contents of the pan



21. Put boiled Lyophyllum decastes in a frying pan



22. Stir the contents of the pan



23. Cover the pan with a lid, fry on low heat



24. We serve it on the table