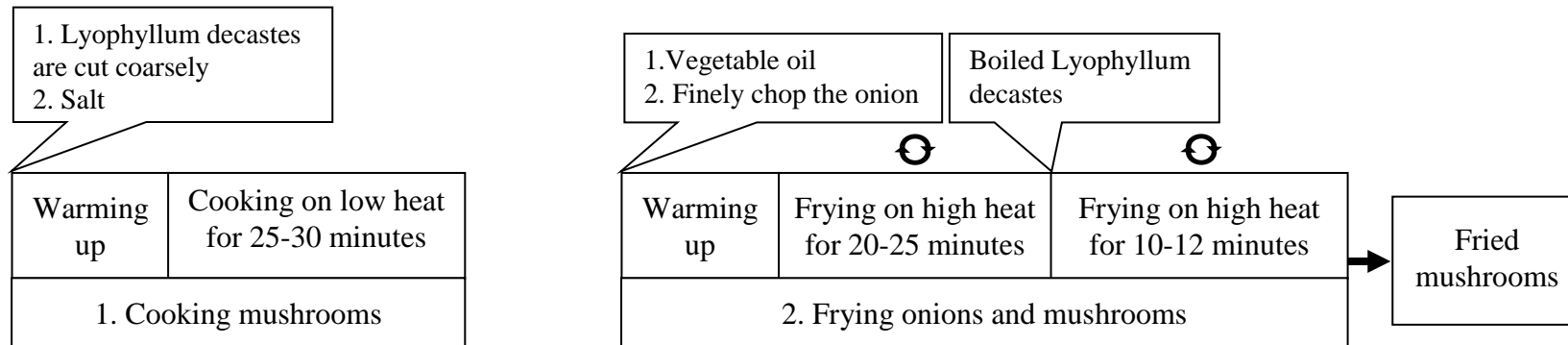


Fried mushrooms with onions "Setunsky Park" (khurs.ru - 2023)



1. Lyophyllum decastes – 800 g
2. Onion – 0.8-1 kg
3. Vegetable oil – 65-75 g
4. Salt - 1.2 tablespoons (for cooking mushrooms)
5. Water – 2.0-2.5 liters (for cooking mushrooms)



Fried mushrooms with onions "Setunsky Park"



1. Collect Lyophyllum decastes, wash, clean, cut



2. Peel onion



3. Cut onion finely



4. Take vegetable oil



5. Cook Lyophyllum decastes in salted water



6. Put boiled Lyophyllum decastes on a plate



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



8. Put onions in a frying pan



9. Fry the onion over high heat until golden brown



10. Put the boiled Lyophyllum decastes in a frying pan



11. Stir and fry over high heat



12. We serve it on the table