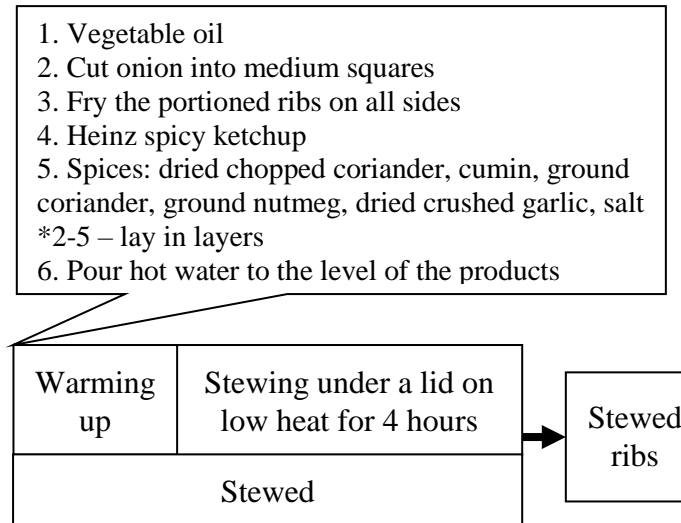
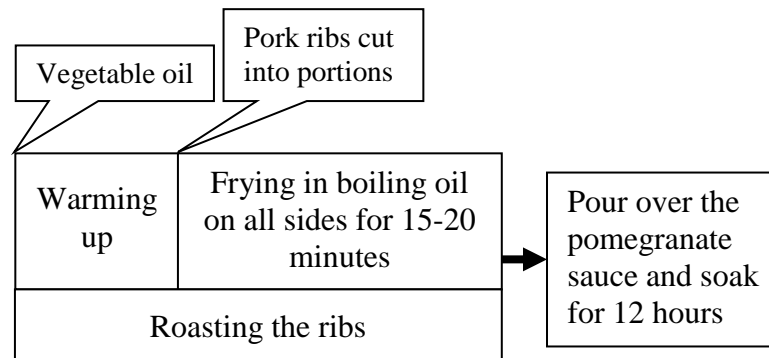


Stewed pork ribs "Christmas" (khurs.ru - 2024)



1. Pork ribs – 2.4-2.5 kg
2. Onion – 1.4-1.5 kg
3. Pomegranate sauce – 100 g
4. Heinz spicy ketchup – 320 g
5. Vegetable oil – 100-110 g
6. Dried chopped coriander greens – 1-1.3 tablespoons
7. Cumin – 0.4-0.5 tablespoons
8. Ground coriander – 0.7-0.8 tablespoons
9. Ground nutmeg – 0.3-0.4 tablespoons
10. Dried crushed garlic – 0.5 tablespoons
11. Salt - 1.2-1.5 tablespoons
12. Hot water – 1.5-2 liters



Stewed pork ribs "Christmas"



1. Pork ribs are cut in portions



2. Peel the onion



3. Cut the onion into medium squares



4. Take vegetable oil



5. Take the pomegranate sauce



6. Take the spicy ketchup "Heinz"



7. Make up the proportions of spices



8. Mix the spices



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



10. We put a layer of ribs in a frying pan



11. Turn the ribs over, fry in boiling oil



12. Turn the ribs over, fry in boiling oil

Stewed pork ribs "Christmas"



13. Turn the ribs over, fry in boiling oil



14. Put the fried ribs in a container in layers



15. Pour the ribs with pomegranate sauce, stand for 12 hours



16. Pour vegetable oil into a saucepan



17. Put a layer of onions and a layer of fried ribs in a saucepan



18. Put some spices in a saucepan



19. Put some of the ketchup in a saucepan



20. Fill the saucepan in layers



21. Put the final layer of onion in a saucepan



22. Pour hot water into a saucepan



23. Cover the saucepan with a lid, simmer over low heat



24. We serve it on the table