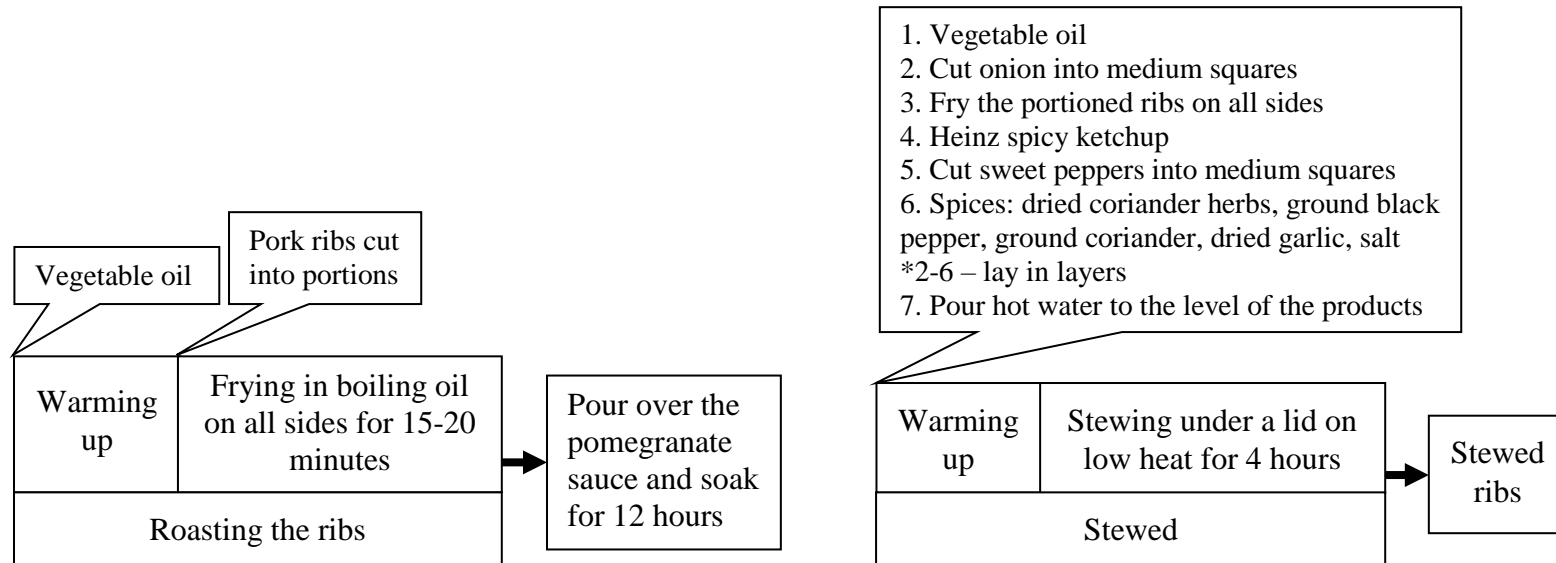


Stewed pork ribs "Christmas 2" (khurs.ru - 2024)



1. Pork ribs – 3.3-3.4 kg
2. Onion – 1.7-1.8 kg
3. Sweet yellow and red peppers – 500-600 g
4. Pomegranate sauce – 100 g
5. Heinz hot ketchup – 320 g
6. Vegetable oil – 110-120 g
7. Dried chopped coriander greens – 1-1.5 tablespoons
8. Ground black pepper – 0.4-0.5 teaspoons
9. Ground coriander – 0.6-0.8 tablespoons
10. Dried crushed garlic – 0.5 tablespoons
11. Salt - 1.2-1.5 tablespoons
12. Hot water – 1.8-2 liters



Stewed pork ribs "Christmas 2"



1. Pork ribs are cut in portions



2. Peel onions



3. Cut onions into medium squares



4. Take sweet peppers



5. Cut sweet peppers into medium squares



6. Take vegetable oil



7. Take pomegranate sauce



8. Take spicy ketchup "Heinz"



9. We make up the proportions of spices



10. Mix the spices



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



12. Put a layer of ribs in a frying pan, fry in boiling oil

Stewed pork ribs "Christmas 2"



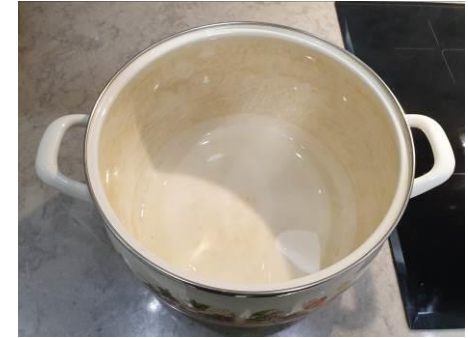
13. Turn the ribs over, fry in boiling oil



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 onion in a saucepan



18. Put a layer of fried ribs in a saucepan



19. Put ketchup in a saucepan



20. Put some of the spices in a saucepan and fill the saucepan in layers



21. Put a layer of sweet peppers in a saucepan



22. Lay everything in layers, pour hot water into a saucepan



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



24. We serve it on the table