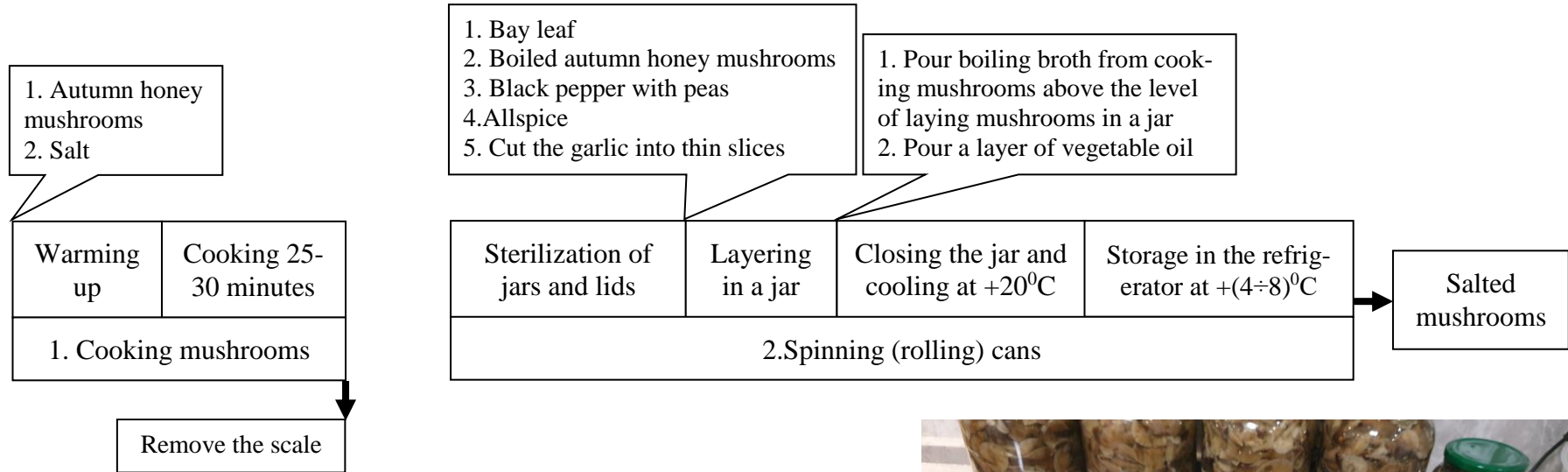


Salted honey mushrooms autumn "Feast" (khurs.ru - 2023)



1. Autumn honey mushrooms 1.5-2 kg (5 liters per saucepan) – there will be 2 cans of 650-700 ml
2. Salt – 2.5-3 tablespoons
3. Vegetable oil – 35-30 ml (per jar)
4. Garlic – 6-8 cloves (per 1 liter jar)
5. Black pepper peas – 12-15 pcs. (per 1 liter jar)
6. Allspice – 15-20 pcs. (per 1 liter jar)
7. Bay leaf – 6-7 pcs. (per 1 liter jar)
8. Water – 2-3 liters (for cooking mushrooms)



Salted honey mushrooms autumn "Feast"



1. Collect autumn honey mushrooms in the forest



2. Cook autumn honey mushrooms in salted water



3. Prepare spices



4. Put a bay leaf at the bottom of a sterilized jar



5. Put a layer of boiled autumn mushrooms



6. Put a layer of garlic, cut into thin slices



7. Put black pepper and allspice in a jar



8. Put a bay leaf in a jar



9. Put a layer of boiled autumn mushrooms



10. Pour boiling broth from cooking mushrooms



11. Pour a layer of vegetable oil



12. Close the jar with a sterilized lid and let it cool down