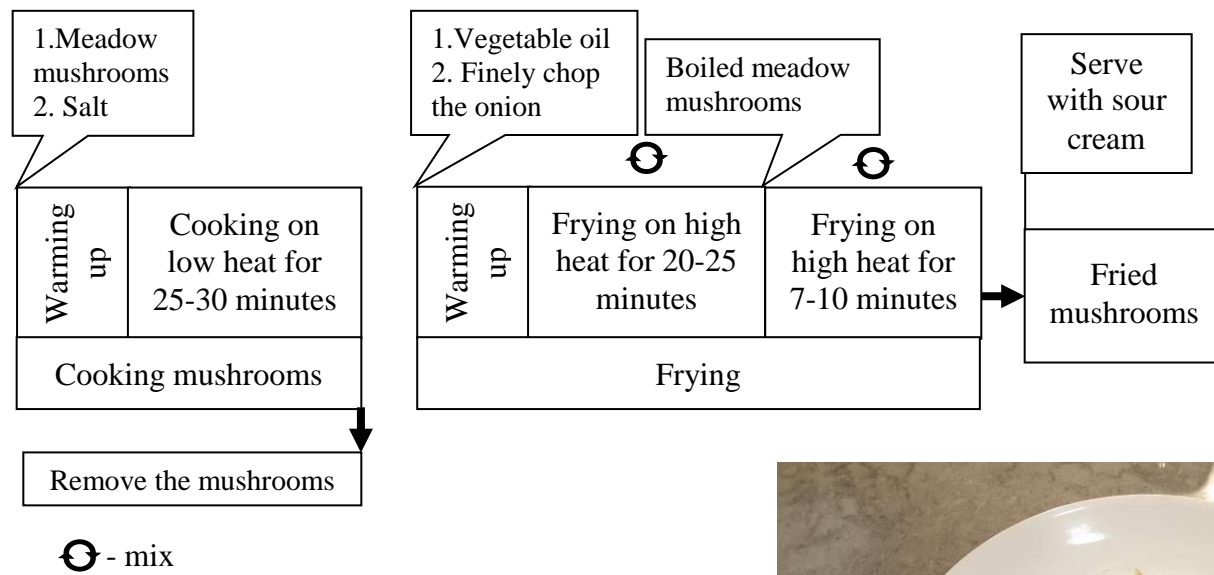


Fried meadow mushrooms with onions "By the river" (khurs.ru - 2023)



1. Meadow mushrooms – 0.6 kg (boiled)
2. Onion – 0.25-0.3 kg
3. Vegetable oil – 40-45 g
4. Salt – 1.2 tablespoons
5. Water – 3.0 l

Fried meadow mushrooms with onions "By the river"



1. Collect meadow mushrooms



2. Peel onion



3. Cut onion finely



4. Take sour cream



5. Take vegetable oil



6. Cook the meadow mushrooms in salted water



7. Fry the onion over high heat, mix



8. Put the boiled meadow mushrooms in a frying pan



9. Stir, fry over high heat



10. Put fried meadow mushrooms with onions in a plate



11. Add sour cream



12. Mix the mushrooms with sour cream