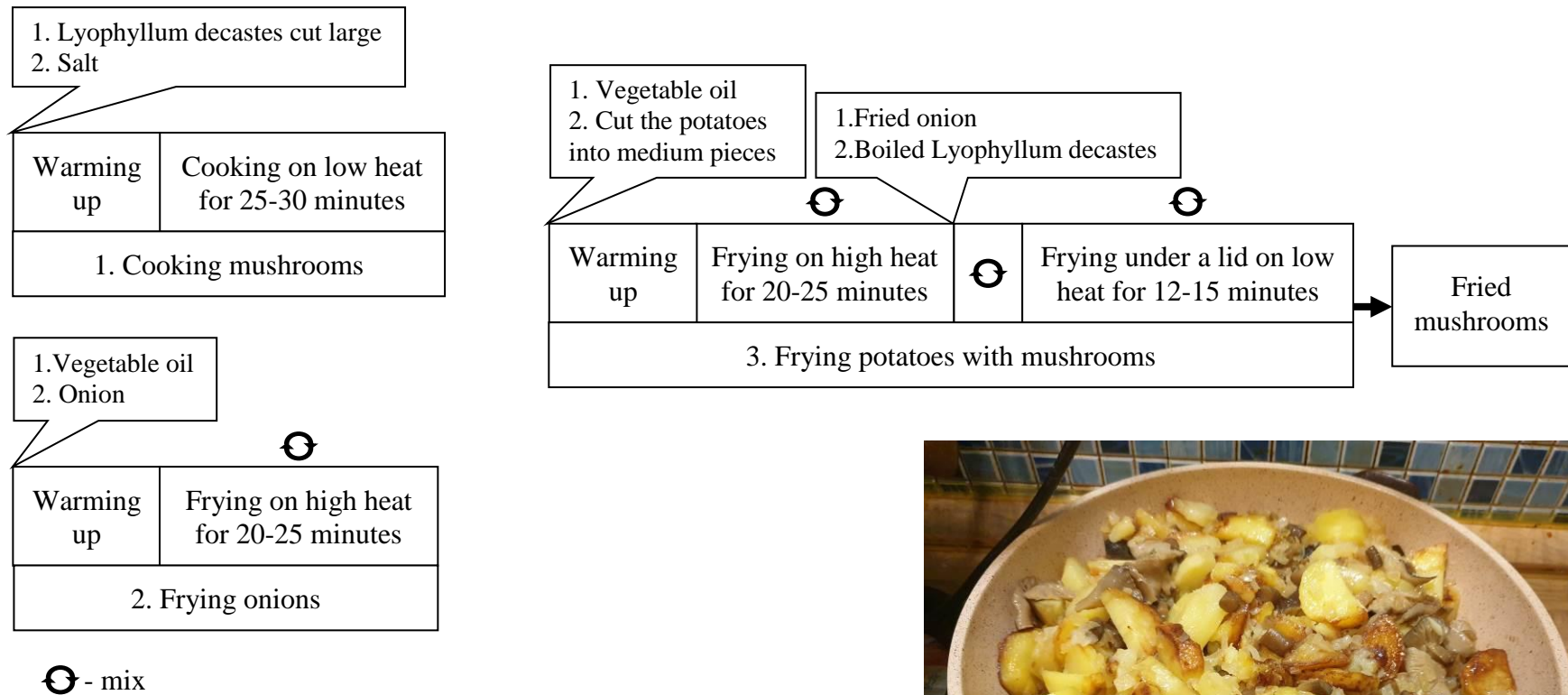


## Fried Lyophyllum decastes with potatoes "By our river" (khurs.ru - 2023)



1. Lyophyllum decastes – 700-800 g
2. Potatoes – 1.3-1.5 kg
3. Onion – 1 kg
4. Vegetable oil – 65-75 g
5. Salt – 1.2 tablespoons (for cooking mushrooms and a little for frying potatoes)
6. Water – 2.0-2.5 liters (for cooking mushrooms)



## Fried Lyophyllum decastes with potatoes "By our river"



1. Collect Lyophyllum decastes



2. Wash, peel and cut Lyophyllum decastes coarsely



3. Peel and cut potatoes into medium pieces



4. Take onions



5. Peel the onion



6. Cut the onion into small squares



7. Take vegetable oil



8. Put a saucepan with water, Lyophyllum decastes and salt on the fire



9. Cook Lyophyllum decastes over low heat, remove the scale



10. We put the boiled Lyophyllum decastes in a container



11. Put the pan on the fire



12. Pour the vegetable oil into the pan



## Fried Lyophyllum decastes with potatoes "By our river"



13. Put the onion in a frying pan



14. Mix the contents of the pan



15. Fry the onion over high heat until golden brown



16. Put the pan with vegetable oil on the fire



17. Put the potatoes in the pan



18. Salt, mix the contents of the pan



19. Fry the potatoes over high heat, stir



20. Fry the potatoes until a golden crust forms



21. Кладем отварные Lyophyllum decastes в сковороду



22. Кладем обжаренный лук в сковороду, перемешиваем



23. Накрываем сковороду крышкой, жарим на малом огне



24. Можно подавать на стол