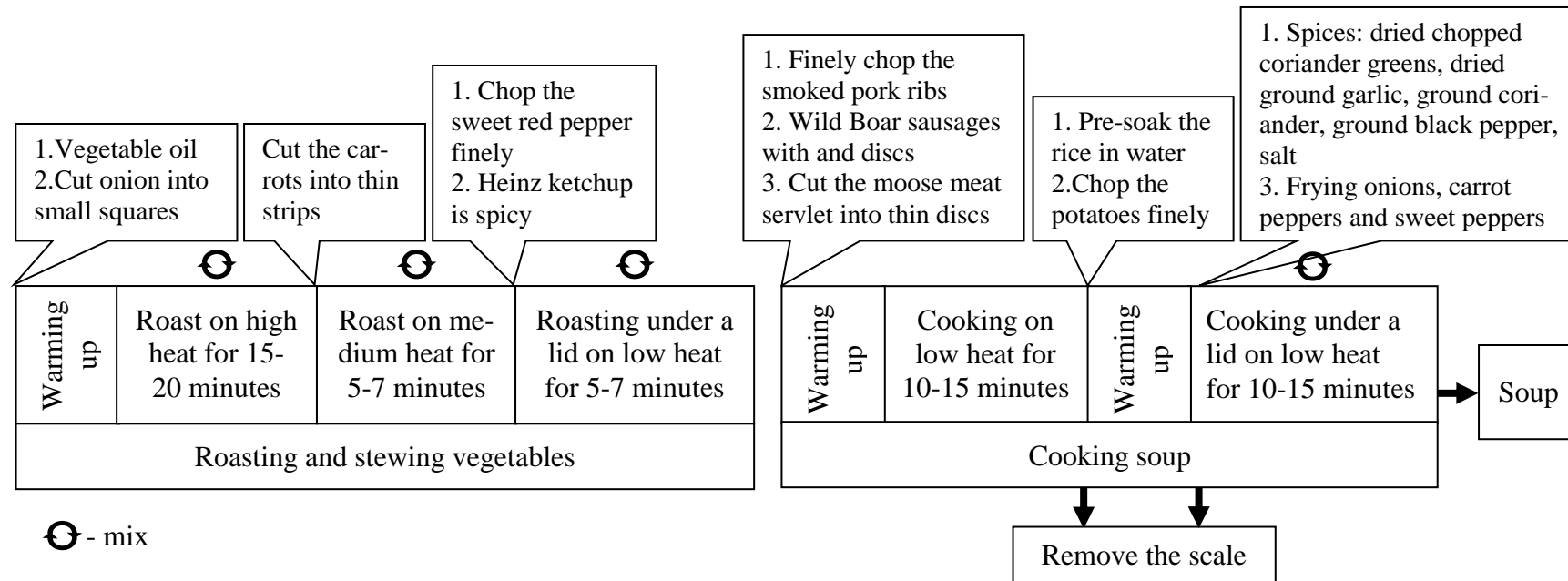


Meat solyanka according to the type of kharcho "Hunter's Dream" (khurs.ru - 2020)



1. Smoked pork ribs – 0.5-0.6 kg
2. Boar sausages – 150-200 g
3. Moose meat servlet – 350-400 g
4. Potatoes – 0.8-0.9 kg
5. Onion – 400-500 g
6. Carrots – 180-200 g
7. Sweet red pepper – 200 g
8. Basmati Extra rice – 250-300 g
9. Heinz ketchup spicy – 110-120 g
10. Vegetable oil – 30-35 g
11. Dried chopped coriander greens – 1 tablespoon
12. Ground coriander – 0.5-0.7 teaspoons
13. Dried ground garlic
14. Ground black pepper
15. Salt – 1.5 tablespoons
16. Water – 3-3.5 liters



Meat solyanka according to the type of kharcho "Hunter's Dream"



1. Take the smoked pork ribs



2. Cut the smoked pork ribs into medium pieces



3. We take Boar sausages



4. Cut Boar sausages



5. Take the moose meat servelat



6. Cut the moose meat servelat into thin discs



7. Take the Basmati Extra rice



8. Soak the Basmati Extra rice in water



9. Peel the potatoes



10. Chop the potatoes finely



11. Peel the onion



12. Cut the onion into small squares

Meat solyanka according to the type of kharcho "Hunter's Dream"



13. Take the sweet red pepper



14. Cut the sweet red pepper into thin short strips



15. Peel the carrots



16. Cut the carrots into thin strips



17. Take the Heinz ketchup spicy



18. We take vegetable oil



19. We make up the proportions of spices



20. Put a frying pan with vegetable oil on the fire, put the onion



21. Fry the onion over high heat until golden brown



22. Put the carrots in the pan



23. Mix the contents of the pan, fry over high heat



24. Put the sweet red pepper in the pan

Meat solyanka according to the type of kharcho "Hunter's Dream"



25. Mix the contents of the pan



26. Put the Heinz ketchup spicy in the pan, stir, fry



27. Put a saucepan with water



28. Put meat products in a saucepan



29. Remove the scale



30. Put the rice in a saucepan



31. Put the potatoes in a saucepan



32. Remove the scale, put the spices in a saucepan



33. Put the fried onions, carrots and sweet peppers in a saucepan



34. Stir the contents of the saucepan



35. Cover the saucepan with a lid, cook over low heat



36. We serve it on the table