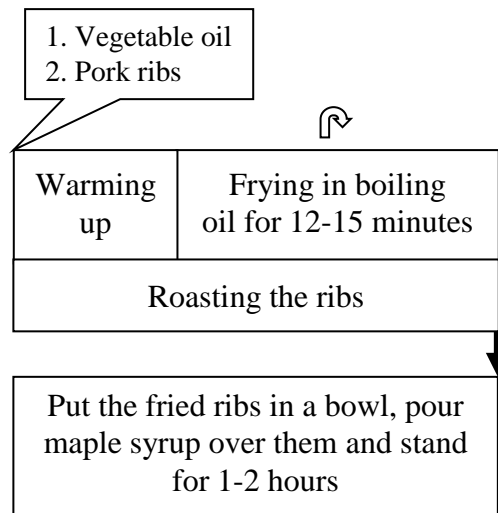
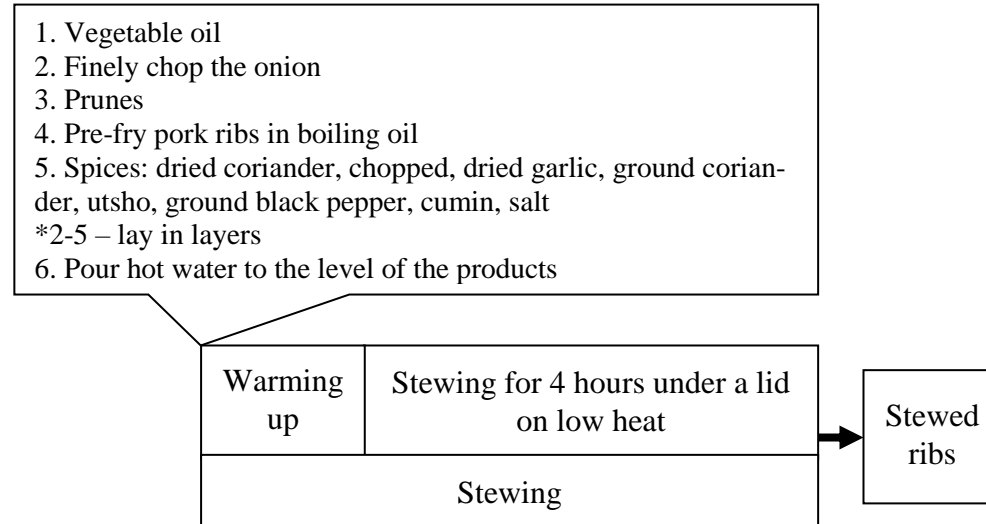


Stewed pork ribs with prunes and onions "Tender-1" (khurs.ru - 2024)



↺ - flip over



1. Portioned pork ribs – 2.2-2.3 kg
2. Onion – 1.0-1.1 kg
3. Prunes – 300 g
4. Maple syrup – 40-50 g
5. Vegetable oil – 30-40 g
6. Dried chopped coriander greens – 0.5-0.6 tablespoons
7. Dried crushed garlic – 0.5 teaspoons
8. Ground coriander – 0.5 teaspoons
9. Utsho – 0.5 teaspoons
10. Ground black pepper – 0.3-0.4 teaspoons
11. Cumin – 0.5 tablespoons
12. Salt - 1.0-1.2 tablespoons
13. Hot water – 1.5-2 liters



Stewed pork ribs with prunes and onions "Tender-1"



1. Take portioned pork ribs



2. Chop onion finely



3. Take prunes



4. Take maple syrup



5. Take vegetable oil



6. Make up the proportions of spices



7. Mix the spices



8. Put a frying pan with oil on the fire, fry the ribs over high heat



9. Turn the ribs over, fry from all sides



10. Put the fried ribs in a bowl



11. Pour the ribs with maple syrup, soak



12. Pour vegetable oil on the bot-tom of the saucepan

Stewed pork ribs with prunes and onions "Tender-1"



13. Put a layer of onion in a saucepan



14. Put a layer of fried ribs in a saucepan



15. Put some of the prunes in a saucepan



16. Put some of the spices in a saucepan



17. Put a layer of onion in a saucepan



18. Put a layer of fried ribs in a saucepan



19. Put some prunes in a saucepan



20. Put some of the spices in a saucepan



21. Complete the layering, put the pan on the fire



22. Pour hot water into a saucepan to the level of the products



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



24. Serve