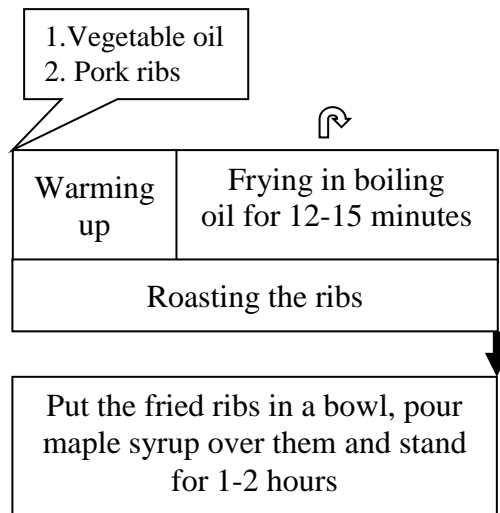
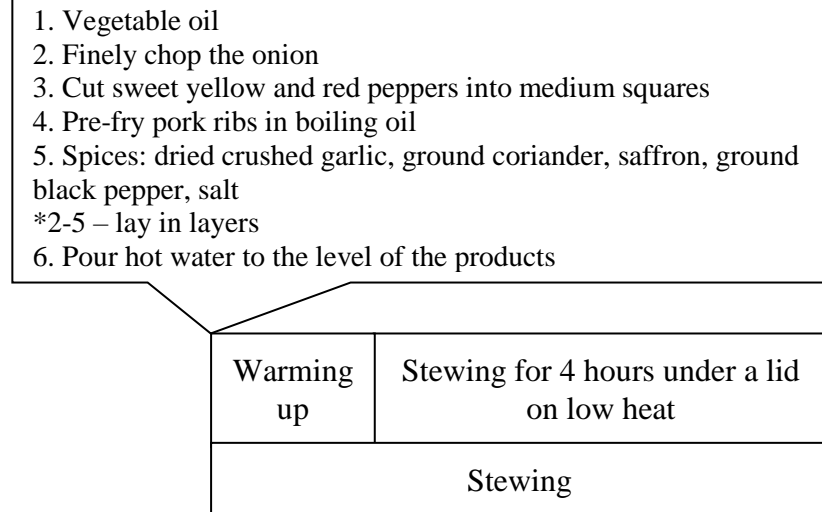


## Stewed pork ribs with sweet peppers and onions "Tender-2" (khurs.ru - 2024)



↻ - flip over



1. Portioned pork ribs – 3.2-3.3 kg
2. Onion – 1.6-1.7 kg
3. Sweet yellow and red peppers – 3-4 pcs.
4. Garnet sauce "Narsharab" – 40-50 g
5. Vegetable oil – 30-40 g
6. Heinz hot ketchup – 200-220 g
7. Dried crushed garlic – 0.7-0.8 tablespoons
8. Ground coriander – 0.7-0.8 tablespoons
9. Saffron – 0.5-0.6 teaspoons
10. Ground black pepper – 0.5-0.6 teaspoons
11. Salt – 1.3-1.5 tablespoons
12. Hot water – 1.5-2 liters



## Stewed pork ribs with sweet peppers and onions "Tender-2"



1. Take portioned pork ribs



2. Peel onion



3. Chop onion finely



4. Take sweet peppers



5. Cut the sweet peppers into medium squares



6. Take the pomegranate sauce "Nar sharab"



7. Take the ketchup "Heinz" spicy



8. Take the vegetable oil



9. We make up the proportions of spices



10. Mix the spices



11. Put a frying pan with oil on the fire



12. We put the ribs in a frying pan, fry over high heat



## Stewed pork ribs with sweet peppers and onions "Tender-2"



13. Turn the ribs over, fry from all sides



14. Put the fried ribs in a bowl



15. Pour the ribs with pomegranate sauce, soak



16. Pour vegetable oil on the bottom of the saucepan



17. Put a layer of onion in a saucepan



18. Put a layer of sweet peppers in a saucepan



19. Put a layer of fried ribs in a saucepan



20. Put some spices and ketchup in a saucepan



21. Layering the products



22. Complete the installation, pour hot water to the level of the products



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



24. Serve