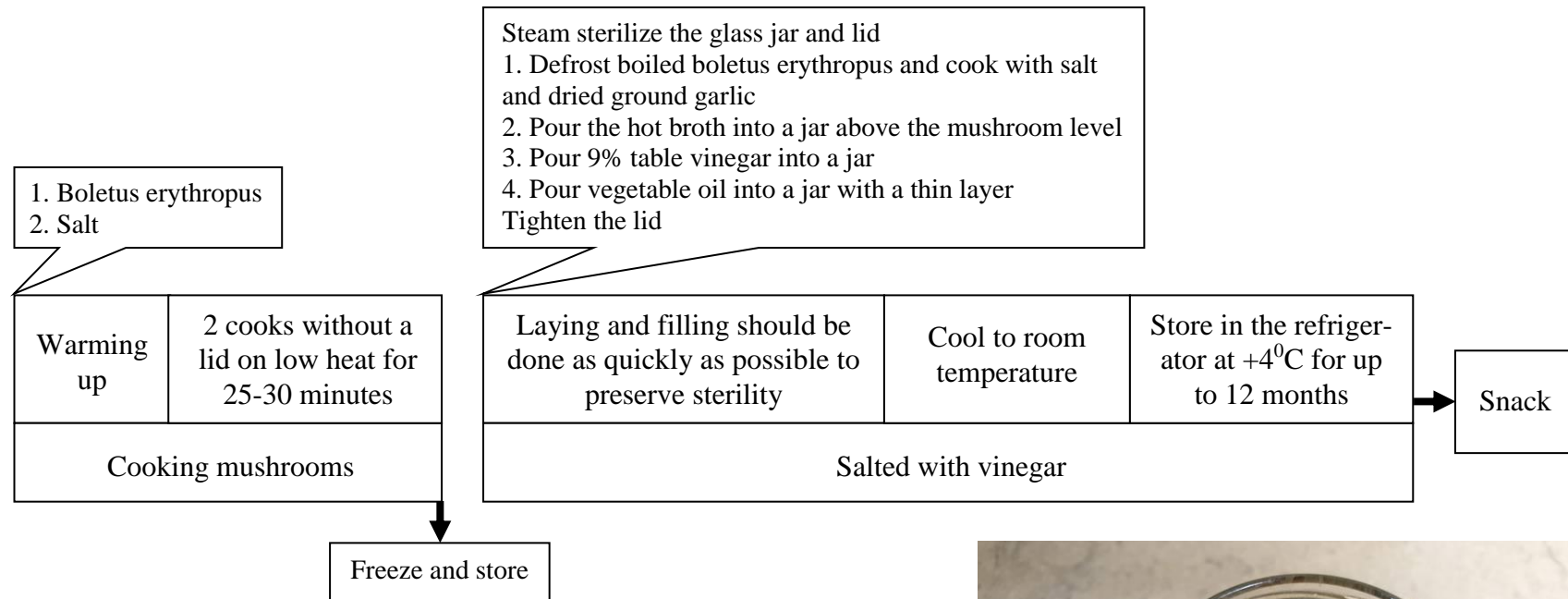


## Salted Boletus erythropus vinegar "Season 1" (khurs.ru - 2023)



1. Boletus erythropus – 3.5 kg
2. Dried ground garlic – 0.5-0.6 tablespoons (for cooking before rolling)
3. Vegetable oil – 10-15 g (in each jar)
4. Table vinegar 9% – 1-2 tablespoons (in each jar)
5. Salt – 3-4 tablespoons (for each cooking of mushrooms)
6. Water – 3-3.5 liters (for each cooking of mushrooms)

## Salted Boletus erythropus vinegar "Season 1"



1. Collect Boletus erythropus, wash, cut



2. Take table vinegar 9%



3. Measure 1-2 tablespoons of table vinegar 9%



4. Take vegetable oil



5. Put a saucepan of water on the fire, put Boletus erythropus



6. Put salt in the saucepan, cook over low heat



7. Cook twice, draining the water, add garlic for the third time



8. Sterilize the jar and lid, put Boletus erythropus in the jar



9. Pour a hot decoction of Boletus erythropus into a jar



10. Pour vinegar into a jar



11. Pour a layer of vegetable oil into a jar



12. Tighten the lid, let it cool down, put it in the refrigerator